

# ***Saints Alive!***

***The parish magazine of  
All Saints Church, Kings Heath***



# ***From the vicarage***

## ***Not social distancing***

*Since April, volunteer drivers have delivered meals prepared in our Café kitchen by volunteer cooks, volunteer administrators having taken orders over the phone from people needing fresh, hot food because of their isolation or financial need. Young, old and in between, with diverse beliefs, volunteers shared in a common, unpretentious, practical compassion. This scheme was envisioned by Margaret Healey-Pollett and immediately supported by Andy Savage, chair of our Development Company. Up to 50 meals a day have gone out. That's several thousand, April to August. I am enormously proud of this response to a health crisis whose social consequences risk being among its worst outcomes. Here is what I wrote to the volunteers as we wind up the service. I wonder what other ways we need to find of ensuring social closeness while physical distance is still required.*

**Dear volunteers,**

## **All Saints Catering Meals Service**

As we enter the very challenging transition period of opening schools, businesses and meeting places, we are winding down the meals service that Margaret Healey-Pollett conceived and organised so swiftly in March. Administrators, drivers, Development Company directors, cooks, leaflet distributors, Dave Priday, you have all worked with wonderful, anonymous generosity to ensure the humane provision of meals to people who needed them, either because of financial need, or because of medically-prompted isolation.

We were reflecting this week in church on the strange contradictions of this time of confinement. On the one hand we have felt terribly deprived of contact, our work has been frustrated and we might have had to manage our anxieties about safety, or the health of people we love. On the other hand, suspension of so many hitherto essential activities has given us spacious time to dwell in and opportunity for sustained reflection. I am very fortunate to have a family I enjoy being with and a large enough house and garden to accommodate us. Cooking for them each evening has been a great luxury. There is perhaps an equal risk on the one hand of becoming despairing and, on the other, complacent and lazy. Both would be different kinds of self-indulgence.

How helpful it has been to settle to the task of cooking for strangers whom I'll never meet, applying the same attention to chopping the herbs and vegetables for them as I have for my family. It has been important, while cooking, to imagine the solitude of some, and the financial worry of others. Sometimes, I have found myself praying for the people who will receive the meal, hoping that it might in some modest way assure them that they belong, that we are connected, that they are honoured. It has been a point of anchorage in reality in the middle of each week. That there be no possibility of thanks or congratulation was somehow important. It has been a great privilege to play a part.

I am speaking self-indulgently now. I've made it about me. You haven't. Your work reminds me of Jesus' teasing image of our meeting him in heaven when he says thank you to some startled people

for feeding him when he was hungry. “The righteous will say: ‘Lord, when was it that we saw you hungry and gave you food or thirsty and gave you something to drink?’ And he replied: ‘Truly I tell you, just as you did it to one of the least of these who are members of my family, you did it to me.’”  
(Matthew 25:39-40)

Thank you for playing your generous part. We couldn't have done it without you.

## David

**The Revd Canon David Warbrick**

**Vicar for All Saints, Kings Heath in the Diocese of Birmingham**

## *Farewell from Yvette Daniel*

Dear all,

How are you? It saddens me that I have not been able to say goodbye to you all in person and to thank you for your warm welcome, guidance, friendship and encouragement extended to both Marco and me. You are a wonderful church community whom I miss.

As you are possibly aware, I have completed my training at Queen's theological college and I am now back 'home' in Newcastle upon Tyne. Due to COVID-19 I was not ordained deacon on July 4<sup>th</sup> as originally planned however, I was licensed as a lay minister via an online Zoom service which was surprisingly moving! The Bishop of Newcastle hopes that the deacon ordination service will go ahead sometime in early October – Church of England guidelines permitting.

I am to serve in the parish of St Francis in High Heaton – which holds community, worship and service at its heart. I have 'met' with a number of the congregation with the aid of various online platforms and meetings with a handful of people outdoors... social distancing of course!

Lastly, I would like to say a huge thank you to David and Jenny for their kindness, generosity, affirmation and outstanding leadership – you have taught me so much.

Please be assured that I will continue to pray for you, especially at this time as our churches are 'reopening' in the midst of uncertainty and newness. I will be forever grateful to you all and hope our paths will cross again in the future.

Love, peace and all good wishes,

Yvette & Marco



*Yvette after her licensing*



## ***Will we reach 5,000 meals?***

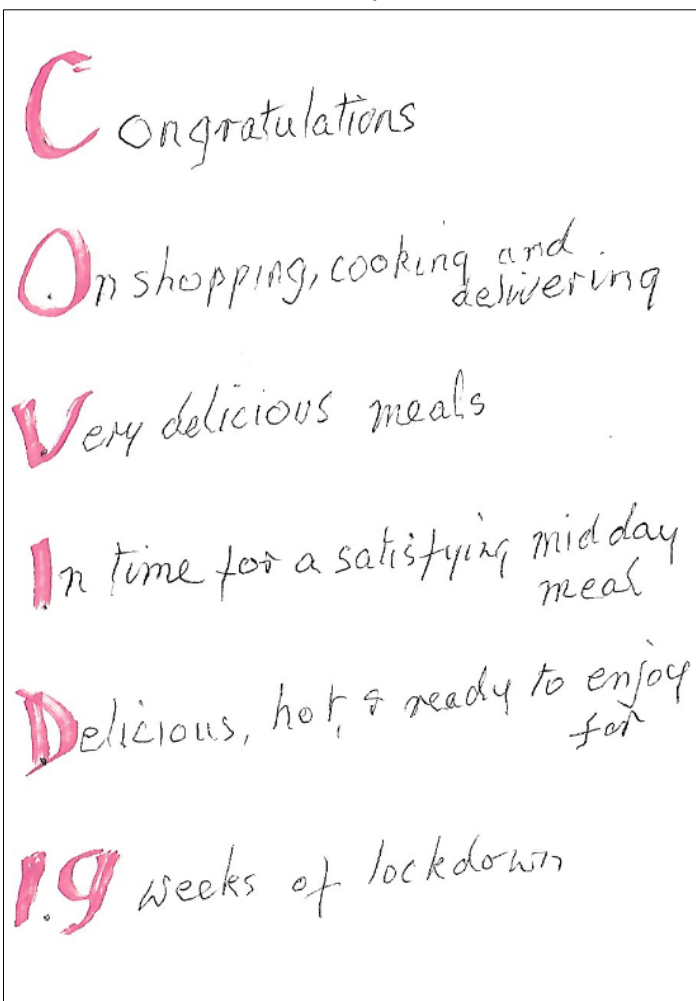
All Saints Community Catering has been delivering meals around the local area since 6 April, to households which were experiencing difficulties during the lockdown. It is thanks to a wonderful team of 40+ volunteers, from the church and wider community, that we have been able to offer this service.

Over the course of the past five months, we have delivered to about 70 different households, some single people and some families. I have had to do a count of the total number of meals delivered for the funders, and over the first 17 weeks, with an average of 35 meals delivered per day, I estimated we had delivered over 4,000 meals, so by the time the deliveries finish we may have reached 5,000. Some of our households have had daily meals, while others have had occasional ones. We have also had people on the Square knocking on the door for a meal.

Thanks to our funders, we have been able to keep the charges to our customers low. We have asked for £2 per meal from those who could afford it, and not worried that some of the customers have had free meals.

The meals deliveries are now winding down as the volunteers, a number of whom work in schools, are having to return to their workplaces. It is more difficult to bring it to a close than it was to start it up, but it was only ever a temporary undertaking over the lockdown period.

One of our customers is Barbara Osborn, who has found the meals helpful, especially as it has meant she hasn't had to go shopping, has written us a delightful acrostic (see right).



**Margaret Healey-Pollett**

Our Meals Delivery Service is carried out with funding support from:

- The Alpro Social Fund, managed by the King Baudouin Foundation
- Hall Green Neighbourhood Network Scheme



**Hall Green**  
Neighbourhood  
Network Scheme

# ***Rethinking communications strategy***

With the help of expert Fran Scarlett, who has an MSc in Digital Communication and is kindly offering her skills on a voluntary basis, a small group of us\* have been meeting on Zoom to think about how we can communicate better as a church. At the moment we are focusing on internal communication within All Saints Church, including reaching out to those who are housebound or currently unable to attend services. We hope to extend this to consider our communication with organisations external to church but within the All Saints family, such as the Youth Project, Robin Centre and All Saints Community Catering, and will be approaching them in due course. A sub-group is working with John Morse-Brown to create a new church website which will be attractive, informative and more outward-facing.

We circulated a survey to those on the All Saints mailing list and received an encouraging number of responses. Thank you to the 44 people who took the time to complete the survey, many of whom added their thoughts and feelings about communication. There was a wide variety in the extent to which people feel they belong to the church community and how they rate communication. Lockdown seems to have made a difference to the results. Without services, events or pewslips to communicate information, there was an appreciation of the music offering in online services, our *Saints Alive!* magazine, David's video messages, and Jenny's emails.

This is a summary of the answers we received to some of the key questions:

## **How would you rate current communication?**

- Some said communication was better in lockdown.
- 56% said they are receiving the information they need, while 15% saying they were not. The remaining 29% stood in between.
- The majority (42%) rated the information they currently receive as satisfactory.
- Participants want a more inclusive and personal approach.
- There were many criticisms of the website which will be addressed by creating a new website.
- One third of participants currently like receiving information via email (especially Jenny's communications and David's sermons).



## **How easy is it for you to find the relevant information from All Saints Church?**

- The majority (37%) stated they neither thought it was easy or difficult to find the relevant information, but felt as if they were in between the two.
- Most participants said the website would be the most beneficial way to access information, but that it was important to ensure that information is relayed to those who do not have internet access.
- Those who are integrated into the church community are more informed and know who to ask for information than those who are not: 10 people said "I know who to ask"; 6 people said "I don't know who to ask".
- Many referred to asking David or asking Jenny for information.

## **What information do you want to receive from All Saints Church, when would you like to receive it and in what way (what communication platform e.g. phone, letter, social media)?**

- Email is the preferred platform (90%), followed by the website (67%), social media (30%), church notice boards (27%), face-to-face meetings (24%) and newsletters (20%).
- WhatsApp communication was mentioned, with the comment that it can create exclusion if individuals are not properly informed of the group(s). It was suggested as a possibility for Youth Group.
- There were positive comments about Jenny's emails.
- Many participants want to receive the information currently provided in pewslips.

\* The Communications group comprises Margaret Andrew, Fiona Briggs, Rosalyn Clare, Sylvia Mogg, Fran Scarlett, Vivien Thickett, Chris Watts and Jenny Warbrick. They are now using this information to draft objectives and will formulate an action plan.

If you are not yet on the All Saints mailing list and would like to be, please email Jenny Warbrick on [warbrickja@gmail.com](mailto:warbrickja@gmail.com). If you have any further comments about communication, please email Rosalyn Clare on [rosalyn\\_clare@yahoo.co.uk](mailto:rosalyn_clare@yahoo.co.uk).

## ***Churchwarden's musings***

As the children get ready to go back to school, and the supermarkets get ready for Halloween and Christmas, we have finally emerged (hopefully permanently!) from lockdown and held our first service back in church on Sunday 23 August. We welcomed 53 people while maintaining physical distance and pretty much everyone who could wore a mask. We have, with help from Dave Priday and Domi, been regularly cleaning the church pew surfaces and other surfaces which are regularly touched, after funerals and prayer sessions, to minimise the risk to the congregation. Playing the prerecorded hymns using an iPod via the PA in church is a little nerve-racking as there is always the small possibility of some involuntary ABBA or Pink Floyd getting played. My iPod has a very eclectic collection of music but as it is sorted alphabetically and the service hymns are stored as 'All Saints KH' as the artist, I think the most likely mistake would be Alison Moyet or Amy MacDonald which is lucky and probably better than Alice Cooper or Animals, The (*House of the Rising Sun*)... I'd be interested to hear the sermon that manages to weave in those artists...

I have enjoyed the home services, while missing the company of people and the camaraderie of communal worship. Particularly, I've liked being able to listen to the harmonies in the hymns and being able to replay them if I didn't get the tenor part right first time. Can't do that in a normal service... but it was great to be back and to see people and compare face masks.

The church has been occupied during our absence and not just by a few visiting rodents. When I reopened the North Porch to access the Memorial Garden I discovered a lot of bird poo on the floor and looking up discovered that some pigeons had made use of the peace and quiet and shelter to build a nest. After some initial disappointment that it was lowly pigeons and not a peregrine falcon with a fear of heights or some lost Cetti's warblers or something exotic like that, it was interesting to watch the pigeon chicks grow over successive weeks. It was a wonderful reminder that normal



life goes on for some, either watching the growing pigeons or watching dunnocks and blue tits which have nested in our garden growing and rushing about busily collecting food to feed the insatiable appetites of the clamouring chicks. The pigeons had, last time I checked before my holiday, got to the sort of teenage phase looking quite long/tall and slender. They still have black eyes which I guess turn to the normal orange/yellow colour once they get older. On the left is a picture I took; anyone who would like to propose names for these siblings, please let me know...

Pigeons get a bad press as they are seen as vermin with wings, but they are fascinating. The fact that they can navigate, possibly by sensing Earth's magnetic field, and find their way home is amazing. They contributed to saving lives in the wars when they were used as messengers, and provide many people with a passion in racing and keeping them. They are possibly the earliest domesticated bird with some records in art going back to 4500BC in what is now Iraq, and they are the closest modern relation to the dodo. Our modern feral pigeons are a descendent of the rock dove which would have been familiar to our ancestors and probably would have been recognisable as the bird that brought back the twig to Noah in the story of the ark. They have also historically been bred as a food source (any recipes, David?).

A fact I found interesting was that Nikola Tesla, the man who discovered and developed AC electricity, apparently cared for injured pigeons while living in a New York hotel, and became very attached to them. I'd heard that Tesla, having been instrumental in developing the modern electricity system, died in relative poverty in a New York hotel room, so it's sort of nice to think he may have found some comfort and company in the pigeons he cared for.

I said in a previous article that I'd look into the term 'pigeonhole' – well, it probably dates from sometime in the 1600s when it was used to describe the divisions in writing desks and, later, similar slots to sort mail for different people. The term was probably used as the little compartments in writing desks were a similar size and shape as holes in dovecotes which were also called pigeonholes and were to allow the pigeons/doves to pass in and out. So there you go – makes sense to me...

**Chris Pearce**  
**Churchwarden**

# Music matters

## *Making the music happen during lockdown – the background story.*

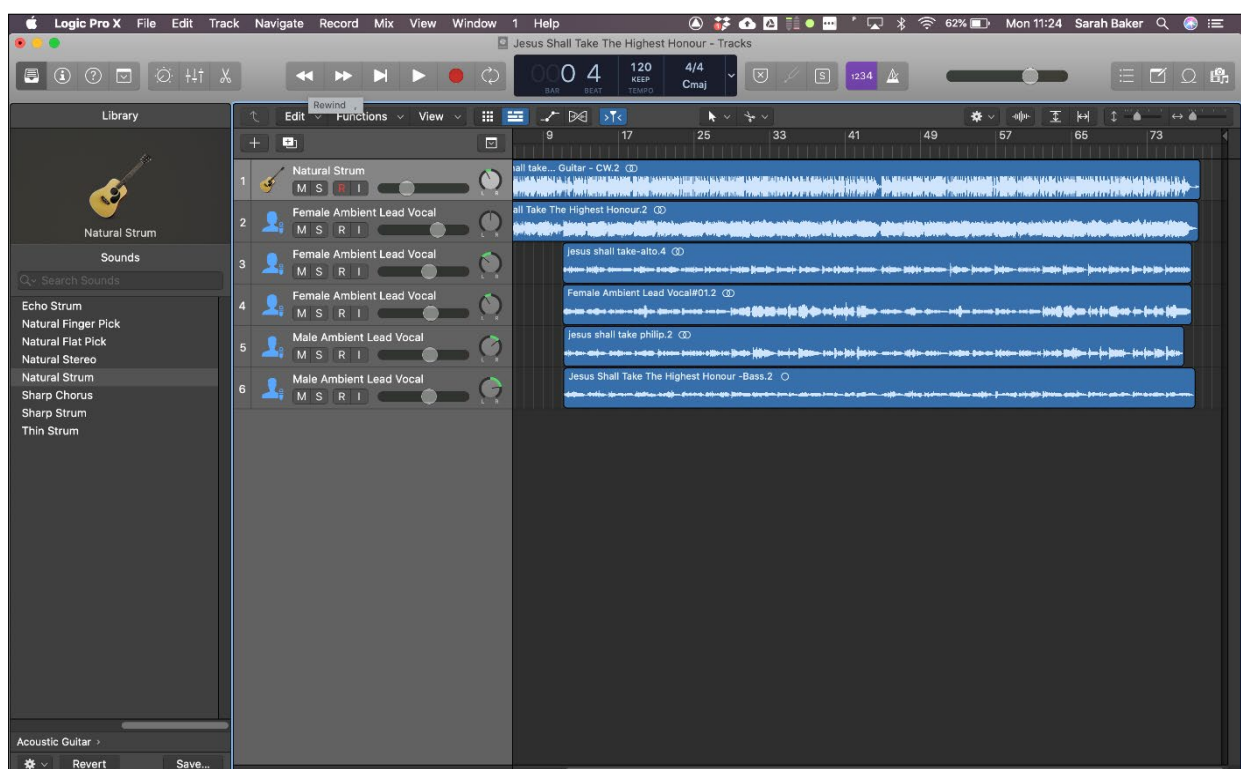
It was after a passing comment that my mum made during a chat with her at the start of this COVID-19 crisis that I realised I had something to offer All Saints. We were talking about how it was becoming obvious that congregational worship was going to be very difficult, and that services would have to go online in some way. People would miss coming together to worship, and there would be an urgent need for some kind of opportunity to feel a sense of togetherness, even if we were all geographically distant. She said something about how people would especially miss singing together... and it was then that I had an idea.

A lot of my work as a composer and musician involves using computer software to record and assemble lines of music, and I realised that this would be a way in which some musical input could be shared with the church, even if we all had to stay in our homes. With a master track created, other people could sing or play along to it (wearing headphones) and keep in rhythm and I could then assemble these recordings from my computer at home. So long as we had a way of sharing these tracks, we would be able to provide something for everyone with online access.

I suggested this to Ben, Clare and David, and within a few days a plan had come together. The All Saints Kings Heath SoundCloud account was established, and instructions sent out with the master tracks created by Ben and Clare. It is an incredible blessing that these two wonderful musicians were locked in together!

I soon had emails and WhatsApp messages coming from them, Martha Ann and Philip Brookes, and Chris Watts, with recordings of the following week's music. I then recorded myself along with them, and started pasting it all together.

This is the kind of image that I have worked with each week before the Sunday services go online:



Those first few weeks were a bit crazy! Of course it was the run-up to Easter, and so there were extra services and readings. I think we must all have spent most of those days trying to work out when and how we could fit in the recordings, and making sure that they were ready in time. I also had the idea of a congregational item (we chose *Thine be the glory*), for which around 50 members of the congregation also sent me their recordings to merge. It was wonderful to receive these tracks as emails, messages, phone recordings and via WhatsApp and to listen as the congregational sound swelled on my computer. At a time when we were all still in shock at the turn of events, this hymn became really significant for me, signifying togetherness and hope. I often found I couldn't listen to it without crying!

And so each week has developed into a bit of a rhythm. I receive all the recordings by about Thursday and then assemble them so they are ready to upload to SoundCloud by Friday or Saturday. This link gets sent to Ben who puts in the details into the order of service and sends it to John Parkin. John, Matt and Anna have done wonderful work making sure that the order of service and video from David are on the church website each week – another essential part of the story.

Over the course of the last 24 weeks, the opportunity for me to sing in four-part harmony with other musicians has given me a great sense of comfort at a time when, as a musician, it has been incredibly hard to see all the music-making opportunities close down. I think I get the best bit because I hear it all coming together, and can sing along with everyone else, not just one other voice. I also like getting the readings and intercessions and hearing the different voices. I don't always know who it is going to be, and so it is great when I listen to them and recognise the voice. I love the idea of all these different people taking the time to make a recording in their different ways around Birmingham, and then being able to put everything together to make the service. It gives me a real sense of connection.

And the SoundCloud account tells its own story. I can see that people all round the world are accessing our music, and enjoying listening to the songs and readings. The tracks are played throughout the week, and the readings are very popular. I am so glad that, during times when the church building was closed or when many are still self-isolating, the outreach of All Saints has continued to thrive. We have received lovely emails from people thanking us for providing the music, and it feels such a privilege to be able to use these skills to encourage and support so many other people. I am so glad that it is worth the effort and that we have been able to provide these songs and readings each week in this way and so maintain congregational worship during this time apart.

**Sarah Baker**

Many thanks to Sarah for her initial idea, constant enthusiasm, and hard work in putting together the recordings each week, and also to our fellow musical contributors, who offer their own reflections overleaf; to those providing readings; and to everyone at All Saints for the kind and encouraging comments that we have received. We are looking forward to the time when our choir can meet and sing again, instrumentalists can play, and members of the congregation can join in at the tops of their voices. In the meantime, we will continue to publish reflections, music, readings, prayers and service sheets on the church's homepage each week ([www.allsaintskingsheath.org.uk](http://www.allsaintskingsheath.org.uk)) – as always, do check this out and pass the link on to anyone who may be interested.

**Ben & Clare Noakes**  
**Music Co-ordinators**

### ***Reflections from a dispersed ensemble***

*One of the 'silver linings' that has appeared and broken through the COVID-19 clouds is music-making: for so long we have taken for granted the simple pleasures and routines of gathering on a Sunday morning to pray, sing, share and worship together, but since lockdown in early March, we have had to explore new ways of joining our voices (human and instrumental) together to make music here at All Saints.*

*We are very blessed within our community to have those with the technical wizardry, vision and patience who have inspired and challenged us to learn a few new tricks to enable a small group to continue to create and share music for our online services. So, armed with mobile phone, headphones, WhatsApp, hymn book, music stand, laptop and microphone, I have been slowly learning how to go about recording myself playing guitar whilst listening to Ben and Clare's piano/vocal backing tracks through my earpieces, for Sarah to add to others' contributions, apply her magic dust, and make each track accessible online to our dispersed community via the wonders of SoundCloud (it must be very noisy up in the heavens with all of these pieces floating around up there!).*

*The process of weekly recording hasn't been without its challenges and occasional childlike tantrums when I forgot to plug the microphone in, or didn't manage to synchronise pressing the playback and record buttons on two devices simultaneously, or one time when I realised that I had been inadvertently adding another voice part to the recording when all that was needed was the guitar; but after a few outtakes and second chances I have so far managed to contribute something each week at least! It was actually quite satisfying to listen to the final mix of our singing and playing through the church PA system at the first service back in church and to realise that it actually sounded quite good! I hope that we can continue to find innovative ways to create and share our music, prayer and music together over the coming weeks and months, whatever forms this might need to take...*

***Chris Watts***

### **Martha Ann Brookes writes:**

Skype, Zoom, FaceTime, GoToMeeting, Microsoft Teams, Google Meet, WhatsApp... For some of you, especially those who use a computer on a regular basis, these terms will be very familiar. But for Philip and me they were completely alien – until lockdown happened.

As many of the All Saints family will be aware, Philip is a professional bassoonist and teacher, and I am a professional trombonist and teacher. We spend some of our time on the concert stage and in other venues performing, and visiting local schools doing mostly one-to-one music lessons. We are also involved in going into care homes making music with people with dementia. Virtually all we do involves live interaction with people, communicating musically with those of all ages. We don't like technology very much and are not very interested in it, if we are honest.

Everything in my diary suddenly disappeared on 18 March. I got a phonecall from a school with the message: "We have decided to close, but hopefully it will only be for a few weeks. See you soon." Then an email, then more phone calls, all cancelling work. Of course, many people were put into this situation. With both of us self-employed, with even our work in schools basically a zero-hour contract, it totally knocked us for six.

After a few days trying to make sense of the situation, one of the first things that happened was that Ben and Clare contacted us to talk about how a small group could continue making music for church: and so the first of our encounters with new technology for us began in the form of WhatsApp. We were incredibly fortunate that, when lockdown began, our daughter Verity decided to return from university. She was an absolute godsend, showing us how to download an app on to our phones – and so we started. We listen to music on headphones on a mobile, then sing our parts into an iPad; send it to the wonderful Sarah, who works her magic and sticks everything together; then somehow it makes its way onto the church website every week. We are very touched by so many of our congregation giving us encouragement and support while we continue to provide this form of service.

Some of our schools offered us the chance to be furloughed, which we did take advantage of, as it was a bit like being offered a sabbatical that we had never had the luxury of having in the nearly 35 years that we have been teaching; so that gave us a bit of security. Then Solihull School and Birmingham Music Service decided that they would encourage online teaching. This led to our learning how to use Microsoft Teams. Overall, we both found it quite a good way to keep in contact with our students, and when the technology did work at both ends it proved to be a decent substitute to being in a real room with a real student. A few lessons were done on Skype and Zoom, with fairly good results. We feel very sorry for anyone who has to sit in front of a computer day in, day out as a job; we have both found it an extremely tiring way of teaching, and there was always that nagging worry of whether the technology would fail or not.

Orchestra of the Swan, a professional orchestra based in Stratford-upon-Avon with which we are principal players, contacted us with an idea of making videos that could be shown in the care homes that we would normally visit. This led to Philip and me putting together six 40-minute ‘concerts’, with themes such as *A visit around the British Isles*, *A trip through the rainbow* and *Transport*. The orchestra then asked us to provide some education videos that would be of help to GCSE and A Level students. This project was different from the work that we would normally do, but it proved to be an interesting one, being able to share what it is like to perform on the bassoon and trombone, and the preparations that go into playing in an orchestra.

Again, Verity helped enormously in putting these videos together, and in one even managed to put me together remotely with tenor and bass singers to show how the Tuba Mirum from Mozart’s Requiem is performed. (You can even watch some of these videos on YouTube, should you feel so inclined). And, only this week, we *finally* got to meet up with some of our colleagues and begin to record music together, socially distanced. I cannot tell you how wonderful that was to be able to do that. We are both indebted to the orchestra for trying to continue to create musical opportunities during this time; also, we are also incredibly grateful to patrons of the Orchestra of the Swan, and of Longborough Opera, for being willing to give up their ticket money and make donations to help the musicians involved.

Over the past few days, schools have been beginning to plan how music lessons are to continue in person, whether behind a screen, with or without masks, sanitising every half an hour. Very small-scale concerts are tentatively being pencilled in the diary. We have to accept that we will all have to work to very different guidelines for many months to come, and that things may never get back to ‘normal’, whatever that means. Lockdown has certainly highlighted that music is so important to so many people, in so many different ways, and Philip and I can’t wait to be back sharing it with you.

# Annual Parochial Church Meeting

*This year's APCM, which was originally due to take place in April, has been rescheduled to Sunday 4 October at 11:30am in church – please see the notice below from Chris Watts, PCC Secretary. To propose a nomination for one of the vacancies, please fill in a form at church or contact Chris on [chris290166@gmail.com](mailto:chris290166@gmail.com) or 07980 639856. The April issue of Saints Alive!, which included the agenda and reports for the APCM, can still be accessed via the website, and hard copies are available at the back of church.*

## All Saints Parish Church, Kings Heath 2020 Annual Parochial Church Meeting

**Sunday 4th October 2020 at approx 11:30 (following 10am Service)**

**PCC Lay Members elected in 2017: term ends in 2020 (eligible for re-election)**

Des Workman

**PCC Lay Members elected in 2018, until 2021:**

Andrew Cuthbert	Steve Brittle
Viv Thickett	Sarah Wilson
Martha-Ann Brookes	Phil Brookes
Chris Watts	

**PCC Lay Members elected in 2019, until 2022:**

Chris Pearce	Brian Miles
Daniel Wilson	

**Deanery Synod Members elected 2017, until 2020:**

Claire Wesley	Tim Cuthbertson
Liz Fletcher	Becky Morse-Brown

(Deanery Synod members are re-elected every 3 years; All Saints can have up to **five (5)** members)

**PCC Members due to membership/role: Priest/Minister, Lay-workers, Licensed Readers, Deanery Synod Representatives, Churchwardens:**

David Warbrick	Tim Cuthbertson	Liz Fletcher
Chris Pearce	John Parkin	Claire Wesley
Becky Morse-Brown		

**There are two (2) Churchwarden positions to be elected (See notes on Eligibility)**

**There are five (5) places for Deanery Synod members to be elected (See notes on Eligibility)**  
(this includes any of the current representatives who may be willing to stand for re-election)

**There are up to seven (7) lay representatives to be elected to the PCC (See notes on Eligibility)**



*Helen went to church three weeks running,  
so she was co-opted to the P.C.C.*

**THOSE PROPOSED TO STAND FOR CHURCHWARDEN, DEANERY SYNOD OR PCC MEMBER MUST HAVE AGREED TO STAND BEFORE BEING PROPOSED!**

**Notes on Eligibility: FOR MORE DETAIL SEE THE CHURCHWARDENS MEASURE 2001 & CHURCH REPRESENTATION RULES 2020:**

The churchwardens of every parish shall be chosen from persons who have been baptised and —

- a) whose names are on the church electoral roll of the parish;
- b) who are actual communicants;
- c) who are twenty-one years of age or upwards; and
- d) who are not disqualified as laid out below.

No person shall be chosen as churchwarden of a parish for any period of office unless they:

- have signified consent to serve as such; and
- have not signified consent to serve as such for the same period of office in any other parish (not being a related parish) or, if such consent has been signified and the meeting of the parishioners to elect churchwardens of that other parish has been held, was not chosen as churchwarden of that parish.

### **Disqualifications**

1. A person shall be disqualified from being chosen for the office of churchwarden if they are disqualified from being a charity trustee under section 178 of the Charities Act 2011 and the disqualification is not for the time being subject to a general waiver by the Charity Commissioners under subsection (4) of that section or to a waiver by them under that subsection in respect of all ecclesiastical charities established for purposes relating to the parish concerned.  
("Ecclesiastical charity" has the same meaning as that assigned to that expression in the Local Government Act 1894)
2. A person shall be disqualified from being chosen for the office of churchwarden if they have been convicted of any offence mentioned in Schedule 1 to the Children and Young Persons Act 1933. (This includes any offence which, by virtue of any enactment, is to be treated as being included in all or any of the provisions of that Act.)
3. A person shall be disqualified from being chosen for the office of churchwarden if they are disqualified from holding that office under section 10(6) of the Incumbents (Vacation of Benefices) Measure 1977.
4. Without prejudice to the above, a person shall be disqualified from being chosen for the office of churchwarden when that person has served as a churchwarden of the same parish for six successive periods of office until the annual meeting of the parishioners to elect churchwardens in the next year but one following the date on which that person vacated office at the end of the last such period: Provided that a meeting of the parishioners may by resolution decide that this section shall not apply in relation to the parish concerned.

Nominees to **PCC** must be:

- at least sixteen years of age;
- actual communicants;
- on the Electoral Roll of the Parish for at least six months (unless under 18 years of age).



Proposers and seconders must be on the Electoral Roll of the Parish

No person shall be nominated unless they have signified their consent to serve, or there is in the opinion of the meeting sufficient evidence thereof. No person shall be nominated if they are disqualified from serving by the bishop under section 10(6) of the Incumbents (Vacation of Benefices) Measures 1977 and 1993, or if they are disqualified from being a charity trustee under the Charities Act 2011.

Nominees to the **Deanery Synod** must be as above for PCC members.

**Note:** A person is disqualified from being a charity trustee under the Charities Act if they have been convicted of an offence involving deception or dishonesty (unless any such conviction is legally regarded as spent), if they are an undischarged bankrupt, have made compositions or arrangements with any creditors from which they have not been discharged or have been removed from serving as a charity trustee, or been stopped from acting in a management position within a charity.

## ***From the registers***

	<b>We remember:</b> Albert John 'Ben' Benjamin, whose funeral took place at Lodge Hill Crematorium on 26 August
	<b>We remember:</b> Betty Tilley, whose ashes were buried at Robin Hood Cemetery on 12 August

# *The History of the Internet*

*Liz Haskins wonders if, given that IT has been so valuable in keeping people in touch over recent months, readers might be interested in the following information that she has found...*

In ancient Israel, it came to pass that a trader by the name of Abraham Com did take unto himself a young wife by the name of Dot. And Dot Com was a comely woman, broad of shoulder and long of leg. Indeed, she was often called Amazon Dot Com.

And she said unto Abraham, her husband, "Why dost thou travel so far from town to town with thy goods when thou canst trade without ever leaving thy tent?"

And Abraham did look at her as though she were several saddle bags short of a camel load, but simply said, "How, dear?"

And Dot replied, "I will place drums in all the towns and drums in between to send messages saying what you have for sale, and they will reply telling you who hath the best price. And the sale can be made on the drums and delivery made by Uriah's Pony Stable (UPS)."

Abraham thought long and decided he would let Dot have her way with the drums. And the drums rang out and were an immediate success. Abraham sold all the goods he had at the top price, without ever having to move from his tent.

To prevent neighbouring countries from overhearing what the drums were saying, Dot devised a system that only she and the drummers knew. It was known as Must Send Drum Over Sound (MSDOS), and she also developed a language to transmit ideas and pictures: Hebrew To The People (HTTP).

And the young men did take to Dot Com's trading as doth the greedy horsefly take to camel dung. They were called Nomadic Ecclesiastical Rich Dominican Sybarites, or NERDS.

And lo, the land was so feverish with joy at the new riches and the deafening sound of drums that no one noticed that the real riches were going to that enterprising drum dealer, Brother William of Gates, who bought off every drum maker in the land. And indeed did insist on drums to be made that would work only with Brother Gates' drumheads and drumsticks.

And Dot did say, "Oh, Abraham, what we have started is being taken over by others."

And Abraham looked out over the Bay of Ezekiel, or eBay as it came to be known. He said, "We need a name that reflects what we are."

And Dot replied, "Young Ambitious Hebrew Owner Operators."

"YAHOO," said Abraham. And because it was Dot's idea, they named it YAHOO Dot Com.

Abraham's cousin, Joshua, being the young Gregarious Energetic Educated Kid (GEEK) that he was, soon started using Dot's drums to locate things around the countryside. It soon became known as God's Own Official Guide to Locating Everything (GOOGLE).

That is how it all began. And that's the truth.

# ***Cookery corner***

***David has continued his lockdown habit of including a recipe at the end of each weekly order of service, and we are pleased to reprint those from the past month below.***

## **Sunday 5 July: By appointment to His Grace the Lord Archbishop of Canterbury**

When Justin Welby was training for priesthood, I was very honoured to be invited by his son Tim to help at his (that's Tim's) pirate-themed birthday party. Just when people were tending to go to McDonald's or a play barn with slides and ball pools for their children's parties (nothing wrong with that), Caroline Welby threw wonderful traditional parties for hers. Classic games proved a surprise and a treat as they were rarely played.

Caroline halved and juiced oranges, scooping out the pith, then made orange jelly enriched with the juice and poured it into the skins. Once set, she cut each in half again and they made a little orange boat. A cocktail stick and a pirate sail made it look like a delicious flotilla, and got some vitamin C inside eager children.

A cucumber (yes, another use for one) was turned into a very convincing crocodile with raisin eyes, which served as the stand for cheese on sticks. Ten years later, I did the same for our daughter's party.

Many years later, Anna and Matt helped me prepare a meal for +Justin and Caroline and I could introduce them and tell the story. One thing I have always admired about +Justin is that, while life has thrown some terrible things at him, he has never lost a playful boyish sense of the absurd.

For the Archbish, Anna and Matt mixed some ricotta with lemon zest and chopped fresh dill, then spooned it on to strips of salmon, rolling them up and pinning with a cocktail stick.

Then we roasted a loin of pork on the bone, skin removed, a little fat remaining. We left the skin over the meat to baste in the first part of the cooking, then took it out of the oven, discarded the skin, pressing a mixture of breadcrumbs, thyme, garlic, coriander seeds and fennel seeds, bound with a little olive oil, on to the well-seasoned fatty side. Back in the oven for half an hour more to colour nicely.

For dessert, we made some poached pears and fine shortbread (cut out in the shape of a mitre, of course).

Bring half a bottle of white wine and some sugar to simmer, add a pinch of saffron strands, a star anise, a cinnamon stick, a clove or two, a few chilli flakes and some lemon rind. Place peeled pears in the juice and top up with water just to cover the fruit. Simmer gently until cooked. Remove the pears and turn up the heat to reduce the syrup to a lovely golden concentrated, but still pourable, syrup. Serve warm if you can, but cold is fine. A spoon of cream whipped with a little vanilla and just a bit more sugar (Crème Chantilly) is good.

*(This is another recipe approximately memorised from a Gordon Ramsay book in Waterstones.)*

## Sunday 12 July: An abundant yield

In response to God's scandalous waste of seeds, and holding on to our reflections about food waste from the panicky beginning of our confinement, I have been thinking about the wonder of breadcrumbs, meagre leftover leftovers which can become the finest delicacy.

If you make them with a food processor and they are varied in size, put them in a dish and shake. The larger ones come to the surface. Scoop them off and keep the different grades separately for different dishes.

### Panzanella:

*Most of my injuries sustained on sabbatical in Italy were bread-related. A shard of leftover sourdough can be brutal. The breadknife can slip off a hard crust on a campsite table all too easily. But those last chunks of good bread are to be treasured. They have a wine-like complexity of flavour. Typically, Italians know how to make a feast with such unpromising things; the leftover food of the poor becomes a great delicacy.*

Carefully cut your stale bread into large chunks. Finely slice a red onion, and chop the best tomatoes you can find into bitesized chunks. Tear up a handful of basil leaves. Mix them all together with a touch of salt, lots of pepper, some red wine vinegar and plenty of good olive oil. Stir well and leave for half an hour at room temperature. I love to make this for an alpine picnic. By the time you reach your lunch spot it's quite warm from your sweaty rucksack and flavours combined wonderfully. A spoonful of capers or a few chopped olives can add a little tang if you like.

### Cabbage:

Drain and rinse a tin of borlotti beans.

Toss some chunks of bread in oil and bake until golden. Whizz in a processor with some garlic and rosemary. Add the zest of a lemon.

Shred a savoy cabbage and blanch until just tender, then cool in iced water to keep its bright colour.

When ready to serve, gently heat the borlotti in some olive oil, in a pan large enough to hold the cabbage. When warm, add the cabbage just to heat through. Turn into a serving dish and scatter the herby, lemony breadcrumbs over.

*(from Polpo, a Venetian-style restaurant in Covent Garden, served to some of you at Anna's Tanzanian fundraising meal)*

### Fried treats:

Take some artichoke hearts (the ones in oil in a jar) and dip them in seasoned, beaten egg, then roll in fine breadcrumbs and deep fry until golden.

Likewise, chunks of mozzarella di bufala, well drained of its whey, coated in egg, then crumbs mixed with herbs and lemon zest. These need to cook quickly and come out when golden, but before the cheese melts too much.

Craving more anchovies? This one's fiddly, but gives a very rewarding explosion of flavour. Finely chop and mash a clove of garlic, a few anchovies, a little parmesan, sage and black pepper and the juice of half a lemon into a paste. Fill some nice fat pitted green olives with the mixture. Again, egg; fine breadcrumbs; fry.

*(also Polpo)*

### And the queen of all of them... arancini:

Take the leftovers of yesterday's risotto. Cut some very small (½cm) cubes of cheese, preferably mozzarella or Taleggio. Put a spoon of risotto in your hand and shape it into a ball around a piece of cheese. When you have a plate of these little sticky globes, coat each one in egg, then roll them in fine breadcrumbs. Deep fry a few at a time. Drain on kitchen paper. Serve with a little well-dressed leaf salad.

### **Sunday 19 July: Plants and Weeds**

Aware how fortunate we are to have any garden, I'm also aware how modest are my efforts at growing vegetables. There are magnificent gardeners like Lloyd and Adrian, producing amazing crops. I do appreciate the difficulty of pulling out weeds, wanting to maximise your crop, but finding you've pulled out your delicate seedlings, too. Here are recipes for three things growing reasonably well in my little patch at the moment.

### Rainbow chard:

After washing, cut the thick stalks away from the leaves. Chop the stalks into 2cm pieces and roughly chop the leaves.

Make a good béchamel as we did at Easter. Bring a pint of milk to a simmer with an onion, a little celery and carrot/carrot peelings, a few peppercorns, a couple of cloves and, absolutely essential, a bay leaf. Simmer for about 15 minutes. Strain the milk ready to mix slowly into a roux. This is made with 50g melted butter and two heaped tablespoons of flour. Cook these together for five minutes, stirring continually, so it goes shiny, but not brown. Stir the milk in gradually so it is smooth. (It will sputter at first.) The more you stir, or beat with a whisk, the shinier the sauce will be.

In a saucepan, cook the chard stalks, just covered with water, for about 10 minutes. When tender, add the leaves and cook down, like spinach. Drain and put into an ovenproof dish. Season with salt, pepper and nutmeg. Pour over the béchamel and top with grated cheese, ideally Gruyère. Bake for about half an hour till bubbling and the cheese colouring.

### Beetroot (chard's cousin):

Cut off the leafy tops off a few beets and reserve.

Wrap the beets tightly in foil and bake for about an hour until tender.

When cool enough to handle, cut the top and root and slip off the skin.

Dice the beetroot and dress it with EV Olive Oil, salt, pepper, chilli flakes, a herb such as dill or basil, and a dash of balsamic vinegar. This little salad goes wonderfully with grilled fish (instead of the accompaniment suggested Sunday 24 May). It becomes a lunch of its own with silver anchovies and rocket leaves or watercress; or with goat's cheese, walnuts and spinach leaves.

### Cavolo nero:

Halve the leaves lengthways, cutting out the tough central stalks and discard.

Gently cook the leaves in butter, seasoning with salt, pepper and cinnamon at the end.

They also, like the beetroot leaves you saved earlier, are magnificent with the garlic and anchovy treatment (Palm Sunday recipes).

### **Sunday 26 July: Mustard and yeast**

Take a jar of French mustard, a jar of honey, 50g butter and a heaped teaspoon of curry powder. Melt together and pour over some chicken drumsticks. Bake them, turning occasionally, until the meat is very tender.

*or*

Brush a good thick cod or haddock loin with Dijon mustard and top with the herby breadcrumbs we made the other week, bound with a little olive oil. Place on an oiled baking tray and roast for 15-20 minutes. Some gently-warmed, seasoned cherry tomatoes, drizzled with a little balsamic vinaigrette and some basil, is a perfect accompaniment.

### **Blinis (remembering some good things come from Russia):**

Combine 430ml tepid milk and 350g plain flour, or buckwheat flour, or half and half, a sachet of fast action dried yeast, a little salt and two egg yolks (keeping the whites for later). Allow to stand at room temperature for at least an hour so plenty of bubbles are forming in the batter.

While you are heating your favourite pancake pan, whisk the egg whites until stiff. Whisk a quarter of this into the batter, then gently fold in the rest until combined. With a dessert spoon, drop batter on to the hot pan's surface making small round pancakes, clockwise around the edge, then in the middle. When bubbles form evenly over the surface they can be turned over in the order you put them in, using a spatula. Make batches and cool them on a wire rack. They can keep in a sealed container, chilled, for a couple of days, or freeze them in small batches for the easiest canapés, such as:

- Soured cream with horseradish and a little piece of smoked salmon topped with dill.
- Salmon and beetroot, also good with a touch of horseradish.
- Finely diced mushroom, fried with onion, garlic, tarragon, a splash of white wine, reduced and bound with cream.
- Avocado with lime and coriander or lemon and basil, a touch of chilli and olive oil.

### **Batter for vegetable fritters or for fish:**

Separate an egg. Mix 4oz flour with a quarter of a pint of beer (the yeast having worked its magic in the making), three tablespoons of olive oil, the egg yolk if you wish (or keep it for your next scramble), and season with a pinch of nutmeg, salt and pepper. Leave to mature for an hour at least. When ready to use, as the oil for deep frying heats up, beat the egg white until stiff and, as above, whisk a little into the batter, then fold the rest in carefully until well combined. Dip your slices of aubergine, or courgette, or prawns, squid rings or fish in the batter and fry until golden, draining on kitchen paper. Perhaps this is another occasion for the tartare sauce from a few weeks ago.

### **Sunday 2 August: Fish butties all round (as the Scouse Gospel puts it)**

Choose some good bread rolls for your picnic.

Remove the skin from a filleted smoked mackerel and mash with a fork together with a dessert spoon of soured cream, a teaspoon of horseradish, some chopped dill, salt and pepper (check the fish for seasoning before deciding how much), and a dash of lemon juice. When pretty much smooth, make your sandwiches and take them to Brighton beach or some other quiet spot.

## **Sunday 9 August: One from Japan and one from America**

### Green Beans with Sesame:

*We made this simple vegetable dish from Japan to accompany a fish curry during lockdown. Madhur Jaffrey suggests:*

Trim 350g green beans of any kind, cutting into even-sized pieces. Boil them in a large pan of salted water for about three minutes until just tender. Quickly cool in iced water. (The beans, that is. But cool yourself, too, by all means.) Drain.

Pour over them 100ml good chicken stock at room temperature.

Toast 2½ tablespoons sesame seeds in a frying pan until nicely coloured and fragrant. Keep ½ tablespoon aside and grind the rest (a clean coffee grinder is good). Mix with 1½ tablespoons Japanese soy sauce and a tablespoon of the stock in which the beans are soaking. Add a teaspoon of sugar and mix thoroughly.

Drain the beans, saving the stock for a soup.

Serve the beans, tossed in the dressing, in a pile, sprinkled with the remaining sesame seeds.

### 'Slaaaaaw'

*When we spent a sabbatical in Durham, North Carolina, we occasionally went to Foster's Market a really good café which might have some affinity, say, with the Kitchen Garden here. Sarah Foster makes coleslaw like this:*

Shred a green cabbage and add a handful of arugula (that's rocket to you and me), and 10 basil leaves, shredded. Refrigerate. Mix half a cup of mayonnaise with 1 tablespoon of cider vinegar, 2 teaspoons Dijon mustard, a teaspoon of sugar, ½ teaspoon of crushed red chillies, salt and pepper. Mix gently with the leaves.

## ***A birthday thank you from Don***

I would like to thank my family at All Saints for the cards and good wishes I received on my 90th birthday.

I thought I might get away with a fairly low-key day, but from 8:15am on opening my front door I found balloons, presents and cards from neighbours; then phone calls followed until I escaped the house with my daughter for a visit to Webbs Garden Centre. I returned home at 3pm, and shortly afterwards opened my front door to find David, Fiona and a few singers: after *Happy Birthday*, a favourite of mine followed (how did they know that?), Psalm 65.

The day finished with a great meal at the Bridge restaurant in Bidford with close family. A memorable day which I will never forget.

Thanks to you all!

**Don Stacey**

# Know your saints

## **1 September – Giles of Provence (*information adapted from [www.parishpump.co.uk](http://www.parishpump.co.uk)*)**

The *Legenda Aurea* (*Golden Legend*) tells us that St Giles lived as a holy hermit deep in the forest of Nîmes in southern France, with a hind, or red deer, as his only companion. Then one day, while out hunting, King Wamba spotted the deer, and pursued it. The hind fled back to St Giles for protection. King Wamba shot an arrow which missed the deer but pierced the saint who was protecting it. The saint's acceptance of his injury, and his holiness, impressed the king, who conceived a great admiration for St Giles.

In the end, much good came out of the original harm of the encounter, for the king built St Giles a monastery in his valley, Saint-Gilles-du-Gard. The little monastery was put under the Benedictine rule and became a source of blessing for the area. In later years, St Giles' shrine would become an important pilgrimage centre on the route to both Compostela and the Holy Land, as well as in its own right.

Giles became an immensely popular saint in the Middle Ages, and no wonder: in those days there were many people who, once injured, were never really whole again. Even today, a serious injury – physical, mental or emotional – can affect us for months, years or even longer and at such times we, too, find inspiration in others who, though also damaged by life, have not been overwhelmed.

In the UK 162 ancient churches are dedicated to him including St Giles' in Cripplegate, London and the High Kirk of Edinburgh, as well as at least 24 hospitals.

***With apologies for being slightly late with this, St Martha's Day fell on 29 July – Martha Ann Brookes was sent the following poem from her father-in-law to mark the day:***

### **Martha of Bethany**

It's all very well  
Sitting in the shade of the courtyard  
Talking about your souls.  
Someone's got to see to the cooking,  
Standing at the oven all morning  
With you two taking your ease.  
It's all very well  
Saying he'd be content  
With bread and honey.  
Perhaps he would – but I wouldn't,  
Coming to our house like this,  
Nor giving him of our best.  
Yes, it's all very well  
Him trying to excuse you,  
Saying your recipe's best,  
Saying I worry too much

That I'm always anxious.  
Someone's got to worry –  
And double if the others don't care.  
For it's all very well  
Talking of faith and belief,  
But what would you do  
If everyone sat in the cool  
Not getting their meals?  
And he can't go wandering and preaching  
On an empty stomach –  
He'd die in the first fortnight.  
Then where would you be  
With all your discussions and questions  
And no one to answer them?  
It's all very well.

**(from *The Witnesses* by Clive Sansom)**

## ***Campus focus***

*Normally there is so much going on around the church campus each day of every week, and in previous issues it has been interesting to find out a bit more about the different activities that make up part of life at All Saints. Things are still currently rather uncertain and different; thanks to Margaret Healey-Pollett for sending through the announcement below from the board of ASCDC, entitled The New Normal.*

All Saints Centre has been closed to the public since the beginning of the lockdown and will remain closed for the foreseeable future. This is because we are unable to guarantee meeting the necessary hygiene standards required to prevent the spreading of the COVID-19 virus.

The most obvious result of this is the closure of the Café. We are expecting that the Café area will reopen in a different form, which will be run by a new business. Plans are being developed for the reopening of the All Saints Café in another part of the site some time in the new year.

All the other businesses in the Centre continue to operate, with customers, service-users and health service patients entering the building under the hygiene arrangements of the different organisations.

### **STOP PRESS...**

Each week during lockdown, the Church of England has made weekly online services available on its website, with contributors from across the country and beyond.

We are privileged that the online service on **Sunday 13 September** will include liturgy and music from some members of All Saints – this should be accessible via the following webpage:

<https://www.churchofengland.org/more/media-centre/church-online/weekly-online-services>

## ***Get involved!***

For the first time since March we have printed copies of the magazine, and this edition will be available for purchase from the back of church. You can also read a digital copy on the church's website at [www.allsaintskingsheath.org.uk/the-magazine/](http://www.allsaintskingsheath.org.uk/the-magazine/).

Recent back issues can also be found on the website, and we have printed a few copies of the April, May, June and July/August 2020 magazines – again, these are available from the back of church, or do let us know if you would like us to save you one.

As ever, we would love to receive contributions for future issues – the next one will be published in early October and we look forward to hearing from you!

**Ben & Clare Noakes, Editors**

**E: [saintsalivemagazine@gmail.com](mailto:saintsalivemagazine@gmail.com)**

**T: 07967 730156 / 07929 593097**

# Who's Who

## **Worship** *(for clergy see back page)*

Children's Worship Co-ordinator	Becky Cuthbert	244 7683
Pre-school Praise (under 5s)	Grace Storey	07813 322697
Little Aztec (reception-year 2)	Martha Ann Brookes	444 5655
Big Aztec (year 3-year 6)	Sue Cockcroft	458 2527
Youth Group (year 7 upwards)	Jenny Warbrick	444 0260
Music Co-ordinators	Ben & Clare Noakes	07967 730156 07929 593097

## **Church upkeep**

Vergers	Liz Haskins	c/o 444 0760
	Paul Smart	c/o 444 0760
Sacristan	Bernice Mattis	c/o 444 0760
Altar Linen	Wendy Ross	444 1423
Head Server	Tony Price	01564 824420
Electoral Roll Officer	Tony Cocks	441 2945
Parish Magazine	Ben & Clare Noakes	07967 730156 07929 593097

## **Finance team**

Treasurer	Steve Brittle	01905 772171
Expenditure Officer	Vacant	
Income Officer	John Watling	c/o 444 0760
Insurance & Investments	Tony Cocks	441 5655
Gift Aid	Philip & Martha Ann Brookes	444 5655
Envelope Giving Scheme	Tony Price	01564 824420

## **Groups, clubs and organisations**

All Saints Ramblers	Pam Coley	572 3553
	Gill Parkin	604 6127
Badminton Club	Des Workman	443 5292
	Steve Brittle	01905 772171
Bible Reading Fellowship	Des Workman	443 5292
Lunch Club	Elizabeth Turner	604 6086
Meditation Group	Daniel Wilson	449 9869
Prayer Circle		c/o 444 0760
Safeguarding & Child Protection	Mary Miles	449 0851
Traidcraft	Gill Parkin	604 6127

**Planned giving:** All are invited to join the planned giving scheme, contributing by weekly envelope or banker's order/standing order. Taxpayers – please sign a Gift Aid declaration for reclaiming of tax and use of payroll giving if possible. Contact the Finance Team for further information.

**Parish Office:** For enquiries about baptisms, baby naming services, banns and marriages, please contact the Parish Office to arrange an appointment at a vestry hour – 1st and 3rd Saturdays of each month, 10:00-10:30.

**Ministry to the sick:** Visiting the sick at home or in hospital – please inform the Ministry Team of anyone who is sick. The Blessed Sacrament is reserved and oil is kept for ministry to the sick.

**Ministry of healing:** Laying-on of hands and anointing – last Saturday in the month at 09:15 as part of Morning Prayer, occasional Sunday evenings (as announced), and at home or in hospital as requested.

**Communion of the sick:** At home or in hospital, as requested, communion is taken, monthly, to the long-term sick or housebound.

**Other ministries:** For blessing of homes, celebrations of anniversaries, thanksgiving after childbirth, confession and counsel, please contact the Ministry Team.

***Parochial Church Council (PCC)***

<b>Officers</b>	Lay Vice Chair	Secretary	Treasurer
	Stuart Blissitt	Chris Watts, 07980 639856	Steve Brittle, 01905 772171
<b>Members</b>	Martha Ann Brookes	Brian Miles	Claire Wesley (Reader)
	Philip Brookes	John Parkin (Reader)	Daniel Wilson
	Andy Cuthbert	Chris Pearce (Warden)	Sarah Wilson
	Tim Cuthbertson	Vivien Thickett	Des Workman

***All Saints Community Development Company (ASCDC)***

Chair	Andy Savage	c/o 444 4579
Facilities Manager	Dave Priday	07732 137772
Centre Co-ordinator & Bookings		443 4579
		<a href="mailto:ascenquiries@allsaintscentrekh.co.uk">ascenquiries@allsaintscentrekh.co.uk</a>

***All Saints Community Projects (ASCP)***

Chair	Mary Miles	449 0851
All Saints' Youth Project	Vicki Willinger	443 1842

***The Robin Centre for Older People***

Centre Manager	Paula McGrath	483 4400
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# ***Ministry Team***

Vicar	David Warbrick	4 Vicarage Road, 444 0260
Churchwarden	Chris Pearce	07891 924149
Licensed Readers	John Parkin	604 6127
	Claire Wesley	444 2778
Readers Emeritus	Mike Cheesbrough	444 5620
	Gill Cole	444 3827
Pastoral Team		c/o 444 0260

## ***Worship***

***All Saints is currently holding a weekly communion service at 10am on Sundays.***

***For more information please see [www.allsaintskingsheath.org.uk](http://www.allsaintskingsheath.org.uk).***

***The church is also open for personal prayer between 10am and 12noon on Thursdays.***

### ***All Saints Church, Kings Heath***

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*[parishoffice@allsaintscentrehk.co.uk](mailto:parishoffice@allsaintscentrehk.co.uk)*

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