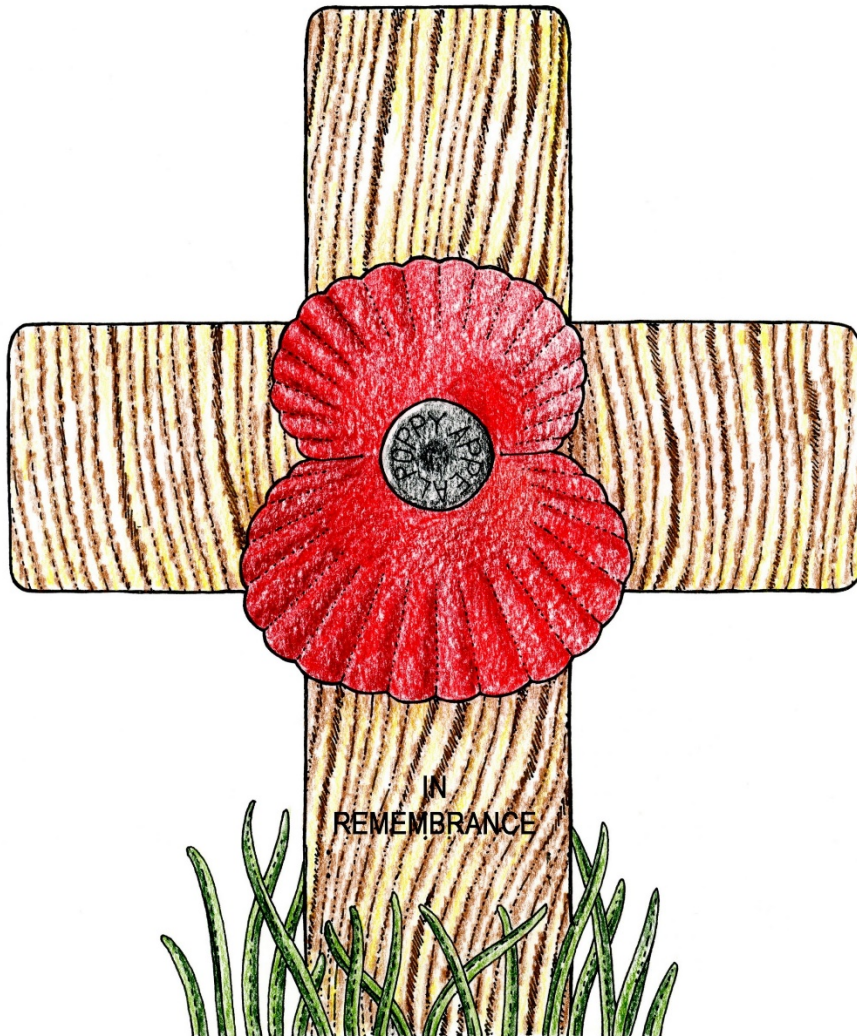


# ***Saints Alive!***

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



**November 2020**

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*(suggested donation)*

As a continuation of our lockdown meals  
delivery service.....



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As we move into a new period of lockdown,  
do keep an eye on the All Saints website –  
the order of service for each week, including sermon,  
intercessions, and links to listen to music and readings  
(plus more recipes!), is published on the homepage:

**[www.allsaintskingsheath.org.uk](http://www.allsaintskingsheath.org.uk)**

# *From the vicarage*

Dear friends and neighbours,

On one side of the Cornish estuary the headland curves round a village, like a child's shoulder protecting their spelling test answers from prying eyes. On the other side, a smart yet jumbled town glistens brightly, all wet, seemingly blinking in unexpected sunlight. The arc of a rainbow fills the estuary for a full 15 minutes. It strikes me that rainbows are ever-present. It's a moment of alignment and perspective that allows us to glimpse them. Everything is continually ablaze with these colours. Even the darkness holds them. We're just not always in a position to see them.

Again, reaching the car park gloriously situated on top of the headland, the sun was shining brightly from the east onto the Victorian terraces of the town, picking out every detail, but at that moment many windows from the tall houses in one particular vertical section reflected the sunlight on to the water in a beautiful, irregular group of bright splashes, undulating very slightly in the gentle swell. Like the rainbow, it was a hidden glory, revealed by chance position in a moment: the rolling earth, the sun 92.9 million miles away, and us happening to arrive in the car park just then.

It being holiday time, there was time to look, to notice and to behold.

The same perception cuts the other way, too. Along the coast, another double estuary has three headlands, one dominated by a WWII gun emplacement and prim stone buildings, carefully preserved. On the far two, ruined medieval towers frown across the water, showing our vulnerability down the ages, not to the elements, which harbour walls speak movingly of, but of fear of other people. Perhaps that fear is ever-present, too.

It being holiday time, there was time to look, to notice and to behold.

The glory and sorrow of creation is a combined reality, an intense state of being. We cannot behold it all the time. It's too vivid. It would hurt the soul's eyes looking for too long. But not to look at all would be to accept a world that is flat and grey; to be unmoved. Our times of worship and Sabbath are times of intense looking; intense beholding. They clear and train our sight for ordinary days, on the one hand to expect glory and to admit the constant presence of God even in the dullest of scenes. On the other hand it is to be open to the reality of sin, to accept the ambiguity of our history and to be humbled by our vulnerabilities.

I find autumn, with its eerie blend of beauty and decay, to be a wonderful season to apprehend such barely hidden reality, and to find our human selves in tune for a while with the wistfulness of God. As the shrill, competing certainties of an American election campaign dominates this month, it is perhaps wise to put ourselves in such a place of stillness; to create conditions in which we are likely to notice the complexity that is normally hidden, and see what we can see.

Best wishes,

*David*

## Warden's musings

On 26 September, Becky and I were privileged visitors to Lichfield's wonderful cathedral to attend the ordination ceremony for Simon Foster. As you know, Simon was a member of the All Saints congregation, a reader, and a member of the PCC and some of the company boards at All Saints for many years. He studied part time at Queen's while working for Lichfield Diocese.

It was a moving service, made all the more poignant as there were only three or four ordinands in each of the four sessions during the day. Simon's was the first at 11am and covered the Wolverhampton Episcopal Area – Lichfield Archdeaconry. Being ordained with Simon were Amanda Arthur into the Penkridge Ministry Team and Graham Wigley into Shenstone and Stonnal. Graham's intro photo was of him with R2-D2 from *Star Wars* – clergy aren't always called from the same background! This was a common theme among the biographies of all 15 ordinands and their backgrounds and ages were diverse, although not by ethnicity – maybe a reflection of the population

in Lichfield Diocese or a sign that there is still further to go?



Due to COVID-19 restrictions, there were only around 10-15 people in the congregation and it felt odd to be sitting on widely-spaced chairs in the middle of this vast space. It was a treat to hear Bach's *Come, Holy Ghost* and *Now praise, my soul, the Lord* by Michael Praetorius played on the cathedral's organ. During the service, one of the 'twiddly bits' (sorry, Ben) that the organ plays at the Gospel was so loud it made us all jump after the relative quiet of the responses from the very small congregation.

During the service, we heard two cantors from the choir sing *Panis Angelicus* from the choir stalls further up the nave – they seemed a long way away...

The Revd Jan McFarlane preached a sermon which reflected on the strange circumstances of the ordination,

discussing the potential disappointment at not having lots of family and friends present to celebrate such an important event in the life of all the ordinands. She also pondered that clergy today are often preaching to smaller congregations, while the need for their services in society is more desperately needed than ever. With many people feeling cut off, lost, or searching for meaning and purpose in today's society, the need for clergy and congregations to find imaginative ways to reach out and make contact with the wider parish community has never been more important. In this, I'm sure Simon has had great training at All Saints and will excel! Seeing the deacons process out of the



vast oak west doors of the cathedral and into the sunny precinct was a very moving moment... the start of Simon's next phase.

The photo shows Simon outside the cathedral, newly ordained and wearing the stole which was a gift from All Saints, made by Heather Marshall who used to worship with us and who made our beautiful altar frontals. Simon explained that deacons wear them diagonally which requires some kind of fastening. Simon had hastily stitched his together the night before and hopes the stitching lasts the whole curacy until he is ordained priest and can wear it 'vertically'...

When Simon asked Becky and me if we'd like to attend to represent All Saints, I was very honoured. Becky and Simon got to know each well when Becky was for quite a while the only attendee at 'Discipleship Group' which Simon started. Much to their delight, others joined and it became Small Group which grew (unofficially!) to become a decent 'Moderately-Sized Group' and has been a safe space for some new to All Saints to connect with others. Later on, Simon was less able to attend due to his training and other commitments, but he kept checking in that it hadn't gone (too far) off the rails and the group he started continues via WhatsApp and virtual gathering for the moment.

Simon will be working in the St Chad's parish in Lichfield, where I grew up and went to school. I used to be fascinated by the old gravestones in St Chad's churchyard as I surveyed them through the eyes of a three-year-old. I referred to them as "old books" due to their erect angles with old script and calligraphy. Later, I used to walk past St Chad's twice a day, to and from school. We used to visit the cathedral for Harvest Festival, as it was the only space big enough for the whole school to gather as one. As we walked round Stowe Pool with Simon after the ordination service and he was showing us the Great Crested Grebe chicks he has watched grow over spring this year, I remembered how the whole school of 1,200 children walked alongside the pool to the cathedral somehow controlled by a small group of harassed teachers! As I grew up there it all seemed so familiar and it was nice to point things out to Simon and Becky and learn new things that Simon has discovered. We had coffee outside a new coffee shop Simon has found, which used to be a model railway shop where I spent a lot of time (and pocket money) when I was young! It is great to have a good reason to visit St Chad's church in the future and comforting to know that Simon is there as curate, looking after the place I used to call home.

**Words and picture by Chris Pearce, Churchwarden  
(with apostrophes by Becky Frall)**

## ***New definitions***

***Via Radio 4's I'm Sorry I Haven't a Clue, thanks again to Gill Cole for some more redefined words...***

Autocue: traffic jam

Granule: Father Christmas's mother

Income: entrance

Lackadaisical: short of one flower

Mangoes: he leaves

Pandemonium: a black and white musical  
instrument that won't breed in captivity

Picador: find your own way out

Pile: an Australian bucket

Stockade: fizzy Oxo

Violin: nasty pub

Weeding: Scottish handbell

Wormcast: a downloadable worm

# 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 some recent Sundays below.*

## **Sunday 27 September: Blessings from the vineyard**

### Dolmades:

Soften a finely-chopped large onion in olive oil. When translucent, add a handful of pine nuts and raisins and some chopped mint. Mix with a mug of slightly undercooked rice. Season with salt and pepper. Vine leaves, already blanched, can be bought vacuum-packed from a good deli. Place a leaf, stalk end towards you, on a board and put a good spoonful of rice mixture on the middle, near the stalk end. Roll the leaf away from you around the rice, tucking the side leaves inwards almost straight away, so you have a nice neat roll. You can tie with string if it seems insecure. Repeat with all the leaves/mixture.

Slice a lemon and juice another.

Put the dolmades into a saucepan just the right size to fit them all snugly in one layer, the slices of lemon tucked in between here and there. Scatter a few coriander seeds over and pour in 75-100ml olive oil and the lemon juice. Add water so they are just covered. Cook gently, with a lid on, for about an hour. Allow to cool and snip off the string if you have used it. Serve as a starter or light lunch.

For further richness, you can cook them in stock rather than water, and you can add minced lamb, browning it with the onion.

### Sole Véronique:

Jane Grigson tells how a French chef found one of his sous chefs uncharacteristically agitated. Asking why, it turned out his wife had just given birth to their first daughter, called Véronique. That evening, the chef created this dish and named it after her.

For four people: ask your fishmonger to skin and fillet two or four sole, depending on their size – that's the fish, not the fishmonger. Ask them to give you the bones as well.

Ahead of time, simmer the bones for twenty minutes with an onion, bay leaf, thyme, celery, a few peppercorns and a little carrot, and a glass of white wine, all just covered with water. Strain and keep the precious stock. (If there's any left over at the end it freezes well.)

Arrange the fish in a shallow ovenproof dish or tray. Scatter with some parsley, another bay leaf, and a little more onion, another sprinkling of white wine, and bake, covered with foil, for about 15-20 minutes at 200 degrees. Transfer the fish to a warmed heatproof serving dish and keep it covered with the foil.

While the fish is in the oven, melt 25g butter and stir in a heaped tablespoon of flour. Stir for a minute then, off the heat, gradually whisk in a cup of the fish stock, then a similar amount of milk. Keep stirring and simmering until the sauce thickens. Stir in a dash of lemon juice and two tablespoons of cream. Taste and season. Add a handful of halved white seedless grapes. Pour over the fish, quickly grill it to give a little colour, then decorate with a few more grapes and serve.

## **Sunday 4 October: Harvest produce – three ways with Kings Heath apples**

### Clafoutis (*inspired by Raymond Blanc*):

Butter a shallow ovenproof dish and shake a couple of dessertspoons of sugar around in it to coat lightly. Make a batter with 100ml milk, 150ml cream, a few drops of vanilla essence, 100g sugar, a tablespoon of plain flour, a pinch of salt and four eggs. A dash of kirsch or brandy is a good addition.

Scatter some stoned cherries or stoned apricots or wedges of peeled apple around the dish and pour in the batter, cooking for about 30 minutes at 180 degrees.

Serve warm with more cream.

### Flambé apples:

It was always a treat on dark autumn evenings to peel and slice some apples for the children, brown them in butter and sugar (the apples, not the children) spiced with a clove or some nutmeg, then as the sugar and butter caramelised and foamed, pour in a splash of brandy and set alight. Ooohs and aaahs at the sight of Dad not quite in control of the flames were followed by ooohs and aaahs at the taste, ice cream melting into the spicy sauce.

### A sweet/savoury nibble:

While your shoulder or loin of pork is roasting, cook half a berry of good black pudding slowly in a frying pan, breaking it up as it cooks and scattering in a few fennel seeds. When nearly done, grate in a small apple. Stir well and check seasoning. Spoon the mixture onto little pieces of toast.

## **Sunday 11 October: A wedding banquet**

We didn't throw anyone out of our wedding banquet 28 years ago, but we chose salmon en croûte for our guests. I wasn't allowed to cook it, but if I had I would have made it like this:

Make the savoury pastry recommended a few weeks ago: mix 200g plain flour, a pinch of salt, 100g butter and, when combined like breadcrumbs, add a beaten egg and 3 tablespoons of water. Knead briefly into smooth dough. Rest in the fridge for an hour. (That's the pastry. Not you.)

Take four skinned, boneless salmon steaks and season with salt and pepper.

Cook two large bags of spinach slowly down, moistening a little with water now and then, stirring regularly, adding nutmeg salt and pepper, 25g butter and a few tablespoons of cream near the end, until it is a lavish thick puree. Allow to cool.

Roll out the pastry and cut out four rectangles large enough to wrap the salmon. Moisten the edges with milk or beaten egg and place the salmon near the far edge. Top with a smooth layer of spinach puree. Fold the pastry over, pressing around the edges to seal. Trim and decorate with a fork if you wish. Place on an oiled baking sheet. Make two small incisions on the top. Chill until nearly time to serve. That's the fish parcels, not you. You'll be too busy using the rest of the pastry to make a pasty for your vegetarian guest. For the filling, add some onion softened in oil with thyme to the remaining spinach mixture, then stir in plenty of fluffy goats' cheese and the zest of a lemon until the mixture is quite firm and tasty. (Check seasoning.)

Brush the parcels with beaten egg or milk and roast at 180 degrees until all golden. The fish should be cooked by then, but still moist.

Delicious with a selection of salads in summer, we thought, except our August wedding day turned out to be rainy, foggy, cold and hail-battered. We should have had hotpot.

### Sunday 18 October: Autumnal riches

Here are two most lavish red cabbage recipes, perfect for cold autumn evenings with gamey/mushroomy dishes. Again these are inspired by Raymond Blanc.

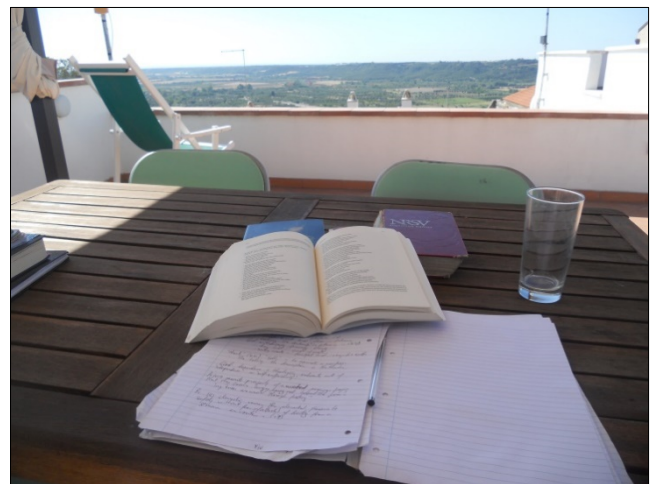
Finely slice a red cabbage. In a large, heavy pot, soften the cabbage in 60g butter for ten minutes, then add 100ml red wine and 200 ml of port. Season with salt and pepper and stir in two tablespoons of blackcurrant jelly. (Damson or redcurrant is fine, too.) Cook slowly for two hours.

*OR...*

In an oven proof casserole with a lid, mix a shredded red cabbage with a finely-sliced onion, two peeled, chopped apples, 450ml red wine, 50g dates, stoned – that's the dates, not you – and finely chopped. Season with salt and pepper. Cook in the oven at 160 degrees for three hours, stirring from time to time.

### Sunday 25 October: Scriptural nourishment

In 2017 I was very fortunate to spend a sabbatical, mostly in Italy, exploring food in Christian art and scripture. (A third of the psalms refer to food in some way. St Luke's Gospel is almost entirely Jesus eating with people or telling stories about other people eating.) For three weeks in the heart of that time I studied by day and ate in the evenings on a roof terrace looking towards the Ionian Sea. I realised how much of the Bible is outdoors and how good it is to study theology with nothing but sky above you. Wherever I went in Italy, I found the painters to be brilliant expositors of Scripture.



Studying scripture for its own sake (rather than for task-orientated work, such as sermon preparation) interwove with my cooking for no audience other than myself. The methodical process of treasuring ingredients, preparing them, creating a dish that drew on tradition and land around, and yet would disappear with no one else to appreciate it, was akin to preparing worship and then

praying. That is my job, my vocation, I am grateful to be able to say, but the sabbatical time was an important space in which to explore whether I can and want to worship God and study Scripture when there is no one around to impress.



One local peasant dish I cooked, with Claudia Roden's advice, was a **soup with pasta and chickpeas**. I softened garlic, onion, celery and carrot in oil, adding three bay leaves and a can of drained chickpeas. I covered them with really good chicken stock (of course vegetable stock



could be used) and simmered until all the vegetables were soft and flavours combined. I added orecchi (ear-shaped pasta made in Bari on the southeast coast which I had seen being made and dried on racks in the narrow paved streets). When the pasta was cooked, I drizzled in some olive oil and a sprinkle of chilli powder and a handful of chopped parsley.

A more delicate and time consuming dish was **Beef Polpette**. Marcella Hazan was my tutor. They take a little care and patience, but are gloriously light in texture and complex in taste.



In a saucepan, warm a slice of white bread (crust removed) in a few tablespoons of milk. Mash with a fork and remove from the heat. In a bowl, mix the milky bread with 500g minced beef, a tablespoon of chopped parsley, an egg, a

tablespoon of olive oil, a little grated nutmeg and three tablespoons of grated parmesan. Season with salt and pepper.

Form into little balls, then roll in fine breadcrumbs (that's the meatballs, not you). In a frying pan large enough to hold all the meatballs in one layer, heat oil about 2-3cm deep and fry the meatballs until well coloured all over. Pour off the oil and add a can of chopped tomatoes. Simmer gently for 25 minutes, turning the meatballs over gently from time to time. Check the sauce for seasoning and serve.

## Bible crossword

In the last issue we included a crossword (from [www.parishpump.co.uk](http://www.parishpump.co.uk)) to test your Bible knowledge – here is the solution.

If you have come across a puzzle that you would like to share with readers of *Saints Alive!* then please do send it to us – we're always happy to include anything that will help us to keep our brain cells active!

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# Music matters

## *How can I keep from singing?*

Lockdown was tough for all of us. It was difficult having the boys at home and continuing to work full-time (from home). It was difficult finding ways of making the days, weeks, month pass without us all falling out. It was difficult finding the motivation to keep fit, eat healthily and look after myself. However, my job was secure, our health remained, I had the family at home which, although trying at times, meant I had company and people to share the lockdown experience with – with all its emotions and challenges. So I am not complaining and I even enjoyed, to some extent, not rushing about at the usual breakneck speed my life usually demands.

But I did miss the singing.

Singing is an integral part of who I am. My grandfather was a semi-professional singer, my parents are both musical, as are my sisters – it's definitely in my genes. I sang in my dad's church choir from the age of six, though the revelation came when my brilliant A-Level music teacher, on realising that my piano playing really wasn't going to get me through the exam, pointed out that my second instrument could be my voice. It had never really occurred to me before that this was an instrument, but what a revelation! A year of singing lessons later (with the wonderfully eccentric Phyllis Roast, who lived in a chaotic flat in Park Royal, the majority of her living room taken up with a grand piano – how they got it in, I'll never know), I realised that this was my passion. I'd already secured a place at Lancaster University to study music, with flute as my first study instrument, but within a year I'd ditched the flute (sorry, flute) and had embraced singing wholeheartedly. I sang in chamber choirs, a madrigal group, an early music and Gregorian chant group, the university choir (which I conducted in my 2nd and 4th years and through which I met Ben; he was the pianist in my 4<sup>th</sup> year and we were told to work closely together...), and the Theatre Society's productions. I loved it, and have loved it ever since.

So when, on 23 March 2020, all activity, including singing, ceased, I was somewhat bereft. After an initial hiatus, the CBSO Chorus did start up weekly Zoom meetings, but these were really social events, as we couldn't sing together due to the time lag and it felt a bit silly standing in the dining room doing vocal exercises when I wasn't going to be singing (though, of course, there is merit in keeping up the exercises!). We did have a bit of a sing through some choral favourites at the end of each meeting, though again, this was with the microphone muted and the only thing we could hear was the accompaniment. Ben did join me in a couple of these, but the *Hallelujah* chorus or Parry's *I was glad* don't really work for soprano and bass duet...

Chorus did return in September. We meet in an allocated group of 30 every fortnight for an hour. There are four groups (which equates to about half the chorus in total) – two meet, at different times, one week, the other two the next. We have to enter the building one by one, with our masks on and maintaining our distance, where we have our temperatures checked, having previously submitted a form by email confirming that we are well, have no symptoms and haven't been in contact with any known cases since the last rehearsal. We are taken one by one to our allocated seat, where we are required to remain for the duration of the rehearsal, after which we have to leave one by one. We are spread out with two metres between us in all directions – if you've ever been to the CBSO Centre, you'll know what a large space it is and we use the whole hall for 30 singers... It's a strange experience. As a soprano, I'm usually on the left of the room and it's rare that I can actually hear the basses on the right at all. To be honest, it's difficult to hear the individuals

who are next to you, but we just have to have confidence in our singing and, somehow, it all works. It's not ideal, but it's been wonderful to be back singing proper music with actual people. There are even plans afoot to have a CBSO Christmas concert, though again, we can only have a choir of 60 in Symphony Hall (we usually have 200 singers at Christmas) and a severely reduced orchestra. The logistics are mind-boggling – and it all might come to nothing anyway with the new lockdown looming at time of writing.

What has been a constant, however, are the recordings we're making for services at All Saints. When Ben and I go into church, usually on a Sunday afternoon (or, if the boys are lucky, on a Monday afternoon while they're still at school) it feels such a privilege to stand in that wonderful acoustic and sing the hymns for the following week. Yet even then there's something missing. People. Singing is a social activity. Whether singing to the glory of God with our church family, to an audience at Symphony Hall with my choir colleagues, or even among a small group of friends, socially distanced in the garden (before such things were banned again), the act of making music together, using nothing but your body to produce melodies and harmonies (and often laughter!) is something unparalleled.

Bringing choirs back to church is challenging and, at the moment, not something we're going to be able to safely do at All Saints. But we will sing again in church and when that day comes we will prove that nothing can keep us from singing for long.

**Clare Noakes**  
**Music Co-ordinator**

## ***Sing a song of Christmas...***

While, as Clare mentions above, even assuming that church is able to reopen for communal worship next month, we will not immediately be able to include choir or congregational singing in services, we are planning to hold an afternoon of Christmas music-making in church on **Sunday 6 December, from 2 to 5pm.**

This will be an opportunity to sing through some familiar carols, and Christmas music that we have used over the last few years. We also hope to be able to record a few carols for use in services over the Christmas period, and if possible to rehearse and record one or two other short choir items – as we will not be able to hold a live carol service in church this year, a recorded service will be made available online: watch this space for further details.

For track and trace purposes, and for us to be able to make arrangements for the session on 6 December to be 'COVID-secure', we will *have* to have a list of confirmed participants well in advance. Therefore if you would like to attend, please could you let us know **by the end of Sunday 15 November** ([musicatallsaintschurch@gmail.com](mailto:musicatallsaintschurch@gmail.com), or you can call Ben on 07967 730156) to book your place. We will not be able to admit people who haven't booked and there will be a limit on numbers.

More confirmed details will then be sent nearer the time – the session will adhere to all relevant Government and health and safety guidelines, and will only run if the prevailing conditions when we come out of lockdown allow. We would love to be able to make this work if we can, though, and look forward to hearing from interested singers very soon!

# Getting to know you

*We (under normal circumstances) see so many people at church each week, but often we know very little about them. In this regular article a person from the congregation is interviewed and we get to know each other a bit better.*

## **What is your name?**

Kath Isaac.

## **What is (or was) your day job?**

I'm retired now, but I was a wages clerk for 23 years. I also served 17 years as a lay magistrate, seven in south Wales and 10 in Birmingham.

## **How long have you been at All Saints?**

I moved to Kings Heath in Birmingham in February 2010 (in a snowstorm) and joined the congregation of All Saints straightaway.

## **What are you currently involved in at church?**

I sit on the board of trustees of The Robin Centre. We on the board, along with the staff, are so looking forward to a time when we can reopen the centre.



I trained as a faith guide in 2013 for All Saints. My training was so interesting as my fellow students were from the Muslim, Sikh, Jewish, Hindu and Christian faiths. I certainly learned a lot from just being and studying with people of other faiths. We all achieved Level 2 in faith guiding for our own places of worship.

Along with David I take parties of school children around the church. When Emily was here she would join us with her puppets Donkey and Camel.

The other part of being a faith guide is to welcome people into church on a Saturday morning. This has been put on hold at the moment, due to COVID-19. Normally there are six of us and we welcome in pairs trying to cover each Saturday from 10am to 12noon.

## **What has been your most memorable service/event/activity since you've been here?**

This may seem strange but my most memorable service was my mum's funeral on 2 July this year. It was memorable for so many reasons. It was the first funeral to be held in church since the lockdown. David made it so special for us all. The music and Ben's playing, it was all so moving.

## **Do you have a favourite hymn/Bible passage?**

My favourite hymn is *Lord of all hopefulness*.

## **What are you reading at the moment?**

I'm reading a thriller called *The Hunting Party* by Lucy Foley.



***Who from history/literature/film would you like strike up a correspondence with and why?***

I think I would like to correspond with some of the 19th-century women writers. I would love to know how Jane Austen and the Brontë sisters wrote stories that can seem relevant to today. Compared with us these women led very constrained lives yet wrote with passion, humour and understanding of human nature.

*If you would like to feature on our Getting to know you page, or to suggest people whom we could interview for this, please do get in touch!*



## **All Saints Socially Distanced Craft Fayre**

**Saturday 5 December      10am-1:30pm in church      Admission free**

Home Made Jams, Chutneys, Lots of Home Made Craft Items  
Gill's Famous Crocheted Animals      Seasonal Music



## ***From the troubles of the world I turn to ducks***

***Thanks to Liz Haskins for sending this to us – a little light relief in these unusual times.***

The truth of this statement has been very clear during walks in the path over recent months. The full poem *Ducks* by F W Harvey is too long to print in full – but it is well worth looking up. It is the final section that I particularly like, as it confirms my belief that God does intend us to laugh and have fun.

When God had finished the stars and a world of coloured suns  
He turned His mind from big things to fashion little ones;  
Beautiful tiny things (like daisies) He made, and then  
He made the comical ones in case the minds of men  
Should stiffen and become  
Dull, humourless and glum,  
And so forgetful of their Maker be  
As to take themselves – *quite seriously*.

Caterpillars and cats are lively and excellent puns:  
All God's jokes are good – even practical ones!  
And as for the duck, I think God must had smiled a bit  
Seeing those bright eyes blink on the day He fashioned it.  
And he's probably laughing still at the sound that came out of its bill!



# Knit for Gaza

*We are grateful to Margaret Healey-Pollett for sending us the following appeal.*

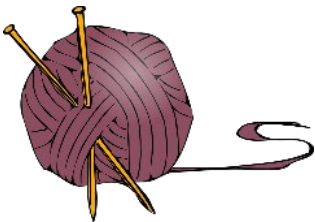


## Gaza

In Gaza at the south east end of the Mediterranean, there has been an 11-year long Israeli blockade which has left 80% of the population dependant on food aid, and unemployment rates at 44% (60% for young people). At least 96% of water is undrinkable, and there is often only four hours of electricity each day. Cancer rates have risen sharply and yet the opportunities for treatment have declined drastically.

## The Amos Trust

The Amos Trust has partnerships with Al Ahli Arab Hospital and the Near East Council of Churches' (NECC). They are inviting donations to help with the work of these partner organisations.



## Knitting

St Dunstan's Holy Land Group are fundraising for Gaza through knitting. They would be pleased to receive knitted items that they can sell, with the proceeds going to The Amos Trust. The items will be sold on the stall they run every month at the Farmers' Market.

Donations of knitted items can be left at the Farmers' Market stall. They would also be pleased to receive donations of wool.

Do come and visit the stall the next time you are at the Farmers' Market to find out more, and treat yourself to a handmade item.

## Direct giving

If you would like to give to the appeal, but knitting is not your thing, you can give directly at <https://www.amostrust.org/give/amos-gaza-appeal/>.

# The ASYP Big Christmas Word Quiz 2020

Back by popular demand! Our festive fundraising quiz was a winner last Christmas, so we are doing it again! A fun activity which can be easily shared with friends and family and which will support the running costs of the All Saints Youth Project. This year's quiz will be available electronically from early December on the ASYP website or direct from the email address below. We also plan to have some hard copies available in church during Advent.

Last year we raised over £500 and this year our ambitious target is £1,000! We will be asking entrants to make a minimum donation of £3, and for everyone to share the quiz as widely as possible among their email contacts and beyond! The more widely we share the quiz, the more people will have an opportunity to support this wonderful work and raise funds for the charity. Once again there is a prize for the winner (£30) and runner-up (£20).

**Lindsey & Ted Hammond**

[tedhammond74@gmail.com](mailto:tedhammond74@gmail.com)

[www.allsaintsyouthproject.org.uk](http://www.allsaintsyouthproject.org.uk)

# Accessing and paying for the magazine

The *Saints Alive!* magazine is available in digital form on the All Saints website at [www.allsaintskingsheath.org.uk/the-magazine/](http://www.allsaintskingsheath.org.uk/the-magazine/), with hard copies available to pick up from the back of church each month. The suggested donation for each issue is £1, but cost should not be a barrier to anyone in the church reading the magazine in either online or printed form. Cash donations can continue to be made via the slot at the back of church; alternatively a standing order can be set up to pay in advance for a year's-worth (10 issues) of the magazine – please see the form below. The form gives the individual the ability for their payment to go towards one of three areas – please select the General Purpose Fund (GPF) and delete the other two. Finally, if you or someone you know would like a copy of the magazine posting out each month then please contact us as below to arrange this.

**Ben & Clare Noakes**  
Editors

[saintsalivemagazine@gmail.com](mailto:saintsalivemagazine@gmail.com)  
07967 730156 / 07929 593097

STANDING ORDER MANDATE	
<i>(Please detach and send to your bank)</i>	
To: The Manager	
Address: _____ _____	
Postcode: _____	
Please pay to HSBC PLC, Kings Heath Birmingham Branch	
Sort Code: 40-11-15	
For the credit of:	
The Parochial Church Council of All Saints Church	
Account Number: 71801163	
the sum of £ _____ First payment on _____/_____/20	
and monthly / weekly thereafter on the same date until cancelled by me, or on.....	
Reference:            G.P.F.       V.D.F.       M Garden <i>please delete the ones that do not apply</i>	
<b><i>Please cancel any previous mandates to this beneficiary on this account number.</i></b>	
Name: _____	
My Sort Code: _____ My Account Number: _____	
Signature: _____ Date: _____	

If you bank online, you will be able to use the details below to set up a standing order:

<b>Name:</b>	The Parochial Church Council of All Saints Church	<b>Account no:</b>	71801163
<b>Reference:</b>	GPF (magazine)	<b>Sort code:</b>	40-11-15

If you have any problems or questions about setting this up, or the church's finances in general, please contact Steve Brittle, Treasurer on 01905 772171 or [zena\\_steveb@btinternet.com](mailto:zena_steveb@btinternet.com).

# ***Know your saints***

## **5 November – Kea**

Kea was an early Christian and a monk from a good family who left Glastonbury to work in Devon and Cornwall, where Landkey (Devon) and Kea (Cornwall) bear his name. He founded several Christian centres in the area before going on to Brittany to become the saint known there as 'Saint-Quay'. It seems that Kea may also have tried a bit of early dentistry, as down the centuries since he has been invoked over the problems of toothaches.

## **6 November – Illtud**

Not many people have heard of Illtud, but perhaps we should make him the patron saint of all Christian NGOs (Non-Government Organisations) that work in emergency and famine relief.

Illtud did not set out to be an action hero – he was a gentle and learned abbot heading up a monastery in Glamorgan. Illtud spent his days reading the Scriptures and philosophy. Yet the year that famine struck the coast of Brittany, Illtud put down his parchments and became a man of action. He issued what must have been one of the earliest emergency relief appeals, and was able to collect a great deal of corn. Illtud loaded this corn onto several small ships, and set off across the perilous Channel in order to save the people of Brittany. Perhaps he had in mind the words of Christ, from Matthew 25:35: "I was hungry and you fed me..."

Certainly, the people of Brittany never forgot Illtud's kindness towards them: even today some Breton churches and villages bear his name. Many churches in Wales are also dedicated to this compassionate man.

## **19 November – Hilda of Whitby**

Hilda played a key role in the early English Christian church, and she may even have been the first to encourage the writing of Christian poetry. She was born a princess, into the Deiran (Northumbrian) dynasty, and her sister became Queen of the East Angles, with whom the Deiran had connections.

In those days East Anglia had close ties with the Gallic church, and because of her sister, Hilda came under that influence. She was actually on her way to take her monastic vows near Paris when the Bishop of Lindisfarne, Aidan, called her back to Northumbria, where she went into seclusion for a time before being sent to be abbess of a religious house in Hartlepool in 649.

Eight years later, Hilda felt moved to establish a religious community at Streasnaeshalch (later renamed Whitby). Her community was a royal establishment, a double monastery (both men and women) and became famous for its learning, with even five bishops trained there.

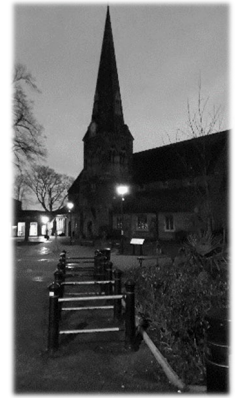
The town was also, of course, the venue for the famous Synod of Whitby in 664. With Hilda acting as hostess, the synod met to decide upon the date of Easter. The issue at stake was greater than that, though, for the decision would sway the church in Britain to adapt either the Celtic or Roman traditions. Although Hilda defended the Celtic church customs, she accepted with grace the decision of the Synod to accept the Roman date for Easter, and she then worked to unite the church throughout the land.

(information adapted from [www.parishpump.co.uk](http://www.parishpump.co.uk))

# All Saints: a church in 10 pictures

*Following on from our series of photographs marking twelve – as it turned out, quite unusual – months in the life of our church, in the current year we will celebrate All Saints through 10 pictures taken from various places across the campus, helping us to see our building from a few different angles in the process.*

The framed document in this month's image can be found on the left as you enter All Saints through the main door from the Village Square: it is the church's

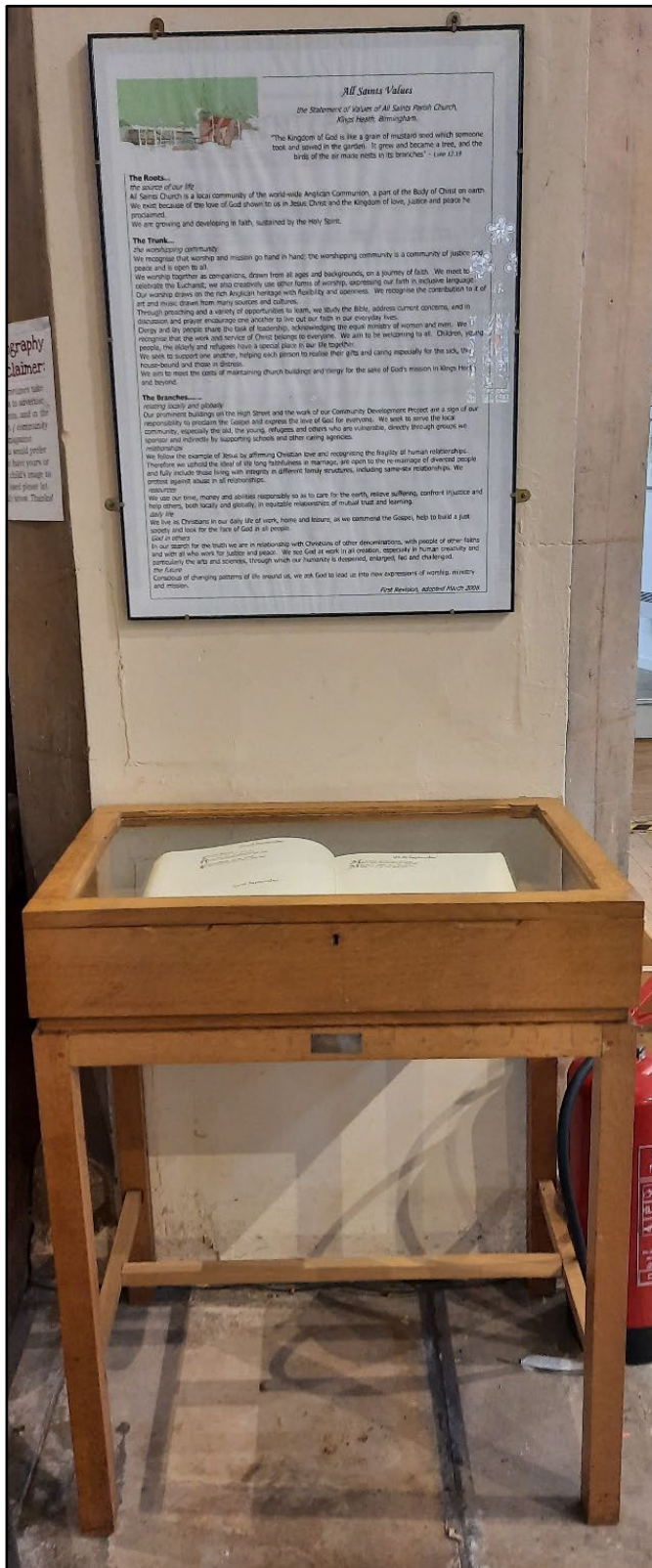


Statement of Values (specifically, its first revision, which was adopted in March 2008).

It begins with a short passage from Luke's Gospel: "The Kingdom of God is like a grain of mustard seed which someone took and sowed in the garden. It grew and became a tree, and the birds of the air made nests in its branches." The statement then proceeds to describe the values at the heart of All Saints, starting with the roots – "the source of our life" – and then the trunk, which is "the worshipping community": confirming that "we recognise that worship and mission go hand in hand; the worshipping community is a community of justice and peace and is open to all". Finally come the branches: "relating locally and globally", "relationships", "resources", "daily life", "God in others" and "the future", where "conscious of changing patterns of life around us, we ask God to lead us into new expressions of worship, ministry and mission".

It seems appropriate that the statement of values, where we consider the church's place in the present and looking forward, should be placed above another item which invites us to look back and remember. In the wooden case is a book which lists, for each day of the year, people from our community who died on that date, to be considered in our prayers at that time. Through the glass the page for the current week can be seen, enabling us to keep in mind those who have gone before us as we strive to live out the values listed above.

**Ben Noakes**



# Who's Who

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

Children's Worship Co-ordinator	Becky Cuthbert	0121 244 7683
Pre-school Praise (under 5s)	Grace Storey	07813 322697
Little Aztec (reception-year 2)	Martha Ann Brookes	0121 444 5655
Big Aztec (year 3-year 6)	Sue Cockcroft	0121 458 2527
Youth Group (year 7 upwards)	Jenny Warbrick	0121 444 0260
Music Co-ordinators	Ben & Clare Noakes	07967 730156 07929 593097

## **Church upkeep**

Vergers	Liz Haskins	c/o 0121 444 0760
	Paul Smart	c/o 0121 444 0760
Sacristan	Bernice Mattis	c/o 0121 444 0760
Altar Linen	Wendy Ross	0121 444 1423
Head Server	Tony Price	01564 824420
Electoral Roll Officer	Tony Cocks	0121 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 0121 444 0760
Insurance & Investments	Tony Cocks	0121 441 5655
Gift Aid	Philip & Martha Ann Brookes	0121 444 5655
Envelope Giving Scheme	Tony Price	01564 824420

## **Groups, clubs and organisations**

All Saints Ramblers	Pam Coley	0121 572 3553
	Gill Parkin	0121 604 6127
Badminton Club	Des Workman	0121 443 5292
	Steve Brittle	01905 772171
Bible Reading Fellowship	Des Workman	0121 443 5292
Lunch Club	Elizabeth Turner	0121 604 6086
Meditation Group	Daniel Wilson	0121 449 9869
Safeguarding & Child Protection	Mary Miles	0121 449 0851
Traidcraft	Gill Parkin	0121 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 0121 444 4579
Facilities Manager	Dave Priday	07732 137772
Centre Co-ordinator & Bookings		0121 443 4579
		<a href="mailto:ascenquiries@allsaintscentrekh.co.uk">ascenquiries@allsaintscentrekh.co.uk</a>

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

Chair	Mary Miles	0121 449 0851
All Saints' Youth Project	Vicki Willinger	0121 443 1842

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

Centre Manager	Paula McGrath	0121 483 4400
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# Ministry Team

Vicar	David Warbrick	4 Vicarage Road, 0211 444 0260
Churchwarden	Chris Pearce	07891 924149
Licensed Readers	John Parkin	0121 604 6127
	Claire Wesley	0121 444 2778
Readers Emeritus	Mike Cheesbrough	0121 444 5620
	Gill Cole	0121 444 3827
Pastoral Team	Juliet Bick, Stuart Blissitt, Becky Frall, Wendy Ross, David Warbrick, Jenny Warbrick	0121 444 0260
Prayer Circle	(for confidential prayer requests)	parishoffice@allsaintscentreh.co.uk 0121 444 0260

## Worship

***Services are suspended during the current lockdown (5 November-2 December 2020).***

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

***The church is open for personal prayer between 10am and 12noon on Thursdays,  
and between 2 and 4pm on Sundays.***

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

***2 Vicarage Road, Kings Heath, Birmingham, B14 7RA***

***Parish Office: 0121 444 0760***

***parishoffice@allsaintscentreh.co.uk***

***www.allsaintskingsheath.org.uk***



**THE CHURCH  
OF ENGLAND**