

Saints Alive!

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



March 2021

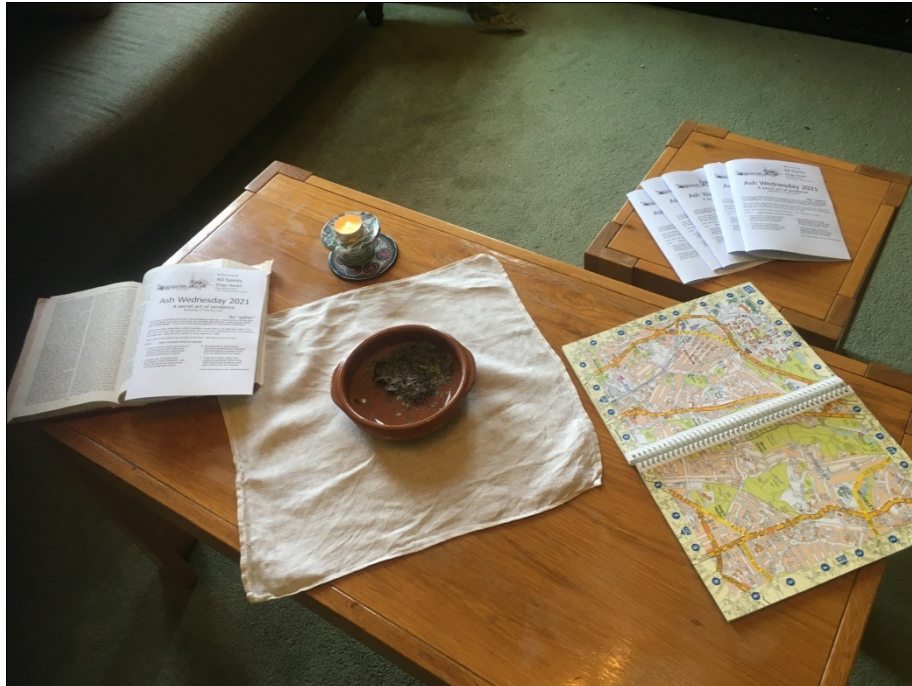
£1

(suggested donation)

From the vicarage

Dear friends and neighbours,

This week I changed the hangings in church to Lenten purple. I didn't need to, as we're not gathering. Chris and I had bleakly joked that we could leave the Christmas hangings up as we might not be open until next Christmas. While I do pray occasionally in church, Sundays we worship in the living room as you do. I share in the fast with you. Here is our table prepared for the Ash Wednesday service. Sometimes, when praying the blessing, I make the sign of the cross on the map of Kings Heath.



But I found, when entering the quiet church to say Morning Prayer some days, that I wanted to change the hangings to mark the slowly unfolding time. I wanted to honour the building's patient presence, ready for all prayers and pray-ers, for marriages and funerals, for times of war and peace and boredom and recession and prosperity. I feel it waiting for us, and soon realise I'm really feeling God waiting for us.

A year ago I scribbled:

The small, bright flowers, low down, are now bursting through, yellow and white along the hedgerows. Lambs bleat, equally oblivious. Strange quietness and unspoken fear hovers. The news is quite urgent, some presenters only just holding back the shrillness they really want to express. "Unprecedented" is the overused word of the moment. I say the flowers and sheep are oblivious to our human crisis. The crows, however, always manage to sound accusing. They give the strong impression that they are talking about you, and definitely not in a nice way.

It will be important and interesting to see how nature reasserts herself in imposed human quietness. There will be many things like the food waste scandal so little noticed before, like air quality, that should not just let slip once we're free to move again. Also, recognising what counts as essential work. There could be a new hierarchy with cleaners near the top rather than the bottom.

As another spring now opens out, it is hard pressing through these last months of restrictions, tantalised by dates and promises, unsure which to trust. When the people of Israel were about to enter the promised land, Moses gave them a stern warning, reminding them that they already have before them the keys to community flourishing: "I have set before you today life and prosperity, death and adversity. If you obey the commandments of the Lord your God that I am commanding you, ... walking in his ways, ... then you shall live. ... [H]olding fast to him means life to you and length of days...." (Deuteronomy, chapter 30). We have the information we need. We have the wisdom already staring us in the face, much of it blindly but clearly told to us by nature herself. In the understandable relief and eagerness of recovered freedom, we must not waste what we have relearned during our painful, depressing, social-wilderness time.

Good wishes to all our local schools opening this month: may they be places for wisdom as well as knowledge to flourish.

David

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

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Delicious lunches delivered to your door at the cost of £5 per meal.

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When in Rome...

As many of you may know, although living in a football-mad household my first love is cricket (writes Clare Noakes). I used to play for Moseley Ladies and I am a qualified ECB scorer, spending most of my Saturdays between April and September in a scoreboard somewhere in the West Midlands. As a member of the Association of Cricket Officials I receive their magazine three times a year, and a couple of years ago an article caught my eye, which – as the England men’s team’s first Test series of 2021 is currently under way in India – we thought we would reproduce here (with thanks for the permission of the authors, the Revd Roger Driver & Paul Handley).

To call any sporting encounter a ‘friendly’ is often a way of downgrading it. The phrase “oh, it was just a friendly” usually means that the result didn’t matter. Well, the cricket match early in July this year [2019] in Rome, between the Archbishop of Canterbury’s XI and St Peter’s, the Vatican team, was a friendly – but in a true sense. And of course the result mattered.

It was a friendly because the Vatican team, drawn from seminaries around Rome, had stayed on after the closure of their colleges for summer simply to play this game, the sixth in a series of encounters that began in Canterbury in 2014. Several of the Vatican players are finishing their training and returning to their sending dioceses, mostly in the Indian subcontinent, and the match was planned in large part to give them one last opportunity to renew the friendships made with the Anglican players over the past five years.

It was an illustration of one of the points made by Fr Tony Currer, the official in charge of relations with Anglicans and Methodists at the Pontifical Council for Promoting Christian Unity, when the Anglican team visited his offices on Tuesday of last week. Progress towards unity is built on friendship and mutual respect.

The matches between the two sides have a serious aspect from the start: while relations between the two branches of the Christian Church have been warm, progress towards unity has been glacial. Reason for this are varied: the drag of history, a crowded domestic agenda for each church, different ideas about the priesthood etc. But one reason is that unity just isn’t fun, involving as it usually does long rounds of talks between earnest theological specialists, who then have to report back to governing bodies etc, etc.

The cricket has just dropped a sense of play into all this, as a reminder that something that is earnestly fought doesn’t need to be antagonistic. If countries who clash regularly over their border can play together – albeit in a third country – it’s a significant moment when members of two branches of the same faith (which have shed each other’s blood in the past) meet on the cricket field.

There were two other notable elements to the tour: the inclusion of two women cricketers, one a second-year ordinand, the other a new deacon, ordained the day before the flight out to Rome; and the presence of the Revd Roger Driver, who would be a full-time umpire had God not had first pick of teams, making him instead Rector of St Michael’s Church in Bath.

So, to the most fiercely contested and, in the end, least consequential element of the tour: a T20 match.

Winning the toss at the Capannelle ground on the outskirts of Rome, St Peter's chose to bat. As a consequence, the Anglican team fielded during the hottest part of the day – although the temperature never dropped far below 35°C for most of the game. Gamesmanship? Well, yes, there was a bit of that; but the umpires deferred to the captains, and a veil (there are several veils associated with Christianity) should be drawn over that.

The Anglican team bowled well, keeping extras to ten runs. They took their first wicket in the second over, when Sinoj was run out. Two more wickets fall in the fifth and sixth overs. The other opener, however, Tom Christie, an Australian, proved impossible to dislodge. And he was scoring steadily: seven fours and two sixes in total.

The 17th over provided the clearest indication that it was not going to be the Anglicans' day. With the Vatican total at 106, Tom was dropped on two successive balls. The Vatican lost no further wickets, ending eventually on 134 for 4.

At the Capannelle ground, with an Astro wicket and a slow outfield (instead of grass they have a sort of clingy weed), anything over 100 is a challenge. A combination of tight bowling (just five extras), a well-placed field, and energetic running by all the Vatican players meant that the Archbishop's side struggled to find runs from the start. They scored three runs in the first over, one in the second, one in the third, five in the fourth, two in the fifth.

At the halfway point, when St Peter's had been on 71, the Anglican score was still at 26, and the rate hardly picked up. The Anglican openers went early and cheaply. The captain, Kennedy, came in at number three and steadied the innings, but he was far off repeating his century in the last encounter between the two sides, and was eventually caught on 13, the top Anglican score.

Thea Smith, who, with Becky Taylor made the Anglican side more representative of its mixed-gender priesthood, acquitted herself well; but lack of experience and ungenerous bowling kept her score down to four before she was bowled by Francis in the 17th over. Her contribution to the score might not have been much, but her contribution to the game's spirit was significant: before returning to the pavilion, she exchanged high-fives with the Vatican players who got her out.

At the end of their 20 overs, the Anglicans were 59 for 8. The Vatican team beat the Anglicans convincingly by 75 runs, the largest margin of the series so far.

The result helps to even out the series, which the Anglicans now lead by four victories to two.

Other highlights of the tour were a visit to the Anglican Centre, in Rome, which included a visit to the crypt of Santa Maria in via Lata, where St Paul was reportedly held in chains; an early-morning visit to St Peter's; a tour of Baroque churches. Also mention should be made of the 2am rescue of seven members of the ABC XI from a lift designed for a maximum of six, the one place where the gravitas of an English umpire was unwelcome.

The final day, some of the Vatican team took the Anglicans on a tour of the catacombs. There was, of course, a spiritual element to the visit. It did, though, reinforce the knowledge that, this time at least, the Vatican side had buried the Anglicans.

Know your saints

20 March – Cuthbert

Cuthbert of Lindisfarne has long been northern England's favourite saint. It is easy to see why: he was holy, humble, peaceable, prayerful, faithful in friendship, winsome and kind. Born into a fairly well-off Anglo-Saxon family, Cuthbert became a monk at Melrose in 651. He and another monk, Eata, were sent to start a monastery at Ripon but Alcfrith, who owned the land, insisted that they adopt the Roman customs, which Cuthbert's Celtic Church did not allow. Cuthbert and Eata then quietly returned to Melrose, where Cuthbert became prior in about 661. Then came the Synod of Whitby in 663/4, and the Celtic Church formally decided to adopt the Roman customs. After this, Cuthbert was sent on to Lindisfarne as prior, where he sensitively introduced the new ways and won over the monks there.

Cuthbert was very much loved at Lindisfarne. His zeal was evident in his constant preaching, teaching and visiting of the people. He was also said to have gifts of prophecy and healing. Occasionally, Cuthbert reached 'people overload', when he would retreat to a tiny islet called Inner Farne where he could pray in total seclusion. When, to his horror, he was told he had been made Bishop of Hexham, he immediately 'swapped' sees with Eata, and stayed on at Lindisfarne as bishop. Sadly, Cuthbert died on little Inner Farne, only two years later, on 20 March 687.

Cuthbert was buried at Lindisfarne, but that is not the end of his story. For it was only now that his travels began. After the Vikings destroyed Lindisfarne in 875, several monks dug him up and set out to find Cuthbert a final, and safe, resting place. For the next 120 years Cuthbert was deposited in various monasteries around the north of England and southwest Scotland; then, in 999, Cuthbert was allowed to rest in Durham, where a Saxon church was built over his shrine. When his body was exhumed to be put into the new Norman cathedral in Durham in 1104, it was said still to be intact.

2 April – Hugh of Grenoble

Born at Châteauneuf in 1052 as the son of a knight, Hugh attended the cathedral school of Valence and became a canon. He was talented and learned, good-looking – and yet bashful. Hugh's parents' contacts and his privileged schooling earned him a good job early on: as secretary to the Bishop of Die, who was also a papal legate. In 1080 Hugh was taken along to the Synod of Avignon, where the deplorable state of the diocese of Grenoble was reviewed. It was afflicted with widespread simony and usury, and clerical promiscuity was rampant.

Hugh was outraged at what he heard – and was soon in a position to do something about it. He was made Bishop of Grenoble by Pope Gregory VII and went on to fight the excesses and sins of the clergy with notable success. He became virtual co-founder of the Carthusian order. The common people soon came to love him, for as well as reforming their churches and restoring their cathedral he built a bridge, a marketplace and three hospitals for them.

In later years Hugh wanted to retire but, like many people today, was not able to do so – in his case, the Pope would not let him. During the last few weeks of his life Hugh went back to basics: he seemed to forget everything but the Lord's Prayer and the Psalms. He was greatly loved, and was canonised only two years after his death in 1134.

(information adapted from www.parishpump.co.uk)

Fairtrade Fortnight and Easter



When you read this, we will be in the middle of Fairtrade Fortnight, but this year there won't be a cake sale or competitions to raise money for Traidcraft Exchange. No Meet the People talk either! Please look out for any information from the Fairtrade Foundation or Traidcraft Exchange. This year the focus is climate change and the growing problems that this poses to farmers and workers within the Fairtrade community. This could be an article in itself but...

Fairtrade Fortnight is also the time when I start to display Easter eggs and take orders. I know we are only a week into Lent so it seems early to be thinking of Easter, but by the next magazine it will be too late to order from Traidcraft.

You can see the full range of Easter goods on the Traidcraft website (www.traidcraftshop.co.uk) or from the catalogue, which I am happy to deliver to you. Here are some of the things on offer:

Meaningful Chocolate **Real Easter Eggs** including an Easter story/activity booklet: milk chocolate 150g £5; plain chocolate 180g £5.95.



Three types of **Divine Mini Eggs** on offer at £4.04 per bag instead of £4.75: milk chocolate (foiled), dark chocolate (foiled), and Milk Chocolate Speckled Eggs.



Divine 90g Easter Eggs cost £5 and come in the following flavours: hazelnut truffle dark chocolate, raspberry dark chocolate, and tangy orange milk chocolate.

Divine Luxury 260g Easter Eggs cost £10, either milk chocolate egg with praline mini eggs or 70% dark chocolate egg with dark mini eggs.

Easter cards are available as well as **hand-painted hanging wooden cross decorations** and **floral hanging wooden eggs decorations**.

Please contact me on gill.parkin@blueyonder.co.uk for further details.

Gill Parkin
Traidcraft Co-ordinator



In the March 2020 edition of *Saints Alive!* we printed an open letter to Archbishop Justin Welby from Margaret Healey-Pollett on behalf of the Justice, Peace and Green Group, on the subject of antisemitism and the Labour Party; followed by a personal response from David Ritchie in the December 2020/January 2021 edition (both editions are available on the church's website).

Correspondence on the issue has continued between Margaret and David outside of the magazine, and this is something that either would be happy to discuss further individually with anyone who is interested – please contact the magazine if you would like to be put in touch.

Music matters

Morning Prayer during a year of lockdowns: an increased familiarisation with the canticles, and anticipating a new appreciation of some well-known service music.

One of the results of the lockdown periods of the last twelve months has been the use of a Morning Prayer order of service as the online provision for the All Saints congregation. Morning Prayer is not a communion service and therefore has been employed on the majority of Sundays when it has been impossible welcome a congregation into church; what this order does include, however, is the opportunity for a psalm and a canticle. Some weeks, particularly (as is our usual custom anyway) during Advent and Lent, we have recorded a sung setting of the psalm, but on others it has been read and we have explored some musical options for the canticles.

The introduction to the Royal School of Church Music's Common Worship Psalter states that "the psalms and canticles are the principal scriptural songs of the church. They have been part of the core of Christian worship since the earliest times." The canticles are songs of praise whose words are taken from Biblical or other holy texts (largely) outside the Book of Psalms, and the titles given very much reflect their aptness to be delivered musically: *A Song of Ezekiel*; *A Song of Praise* from Revelation; *The Easter Anthems* with words from 1 Corinthians and Romans, and so on.

Some of the canticles are familiar to us and will make an appearance at All Saints during a 'normal' year (did such a thing ever exist...?), like the Benedictus or *Song of Zechariah*: "Blessed be the Lord God of Israel"; the Magnificat or *Song of Mary* (beginning "My soul doth magnify the Lord", this is often included, for instance, on the fourth Sunday in Advent or – as will be the case this month in its adaptation by Timothy Dudley-Smith as *Tell out, my soul* – on Mothering Sunday); and the *Song of Simeon* or Nunc dimittis ("Lord now lettest thou thy servant depart in peace").

However we have, with David's blessing, enjoyed the opportunity over the past year to explore some of the other canticles listed in the aforementioned psalter (which includes chants in four-part harmony, and is one of our main musical resources, for all of the psalms and canticles). A number of these canticles are allocated to the seasons of the church year – Advent, Christmas, Epiphany, Lent, Easter, Pentecost and Ordinary Time – and while we have incorporated these into services at the appropriate times I must confess that, to make the most of the canticles, some suggested for Evening Prayer have made a morning appearance; also, we hope, with David's blessing...!

We have recorded some of these canticles to Anglican chants included in the psalter, but have also learnt new settings – the great discovery of the *Evening Service in C* (Magnificat and Nunc dimittis) by Frank Henry Shera, for instance – and adaptations, such as *O come, let us sing to the Lord* (based on the canticle text *Venite – A Song of Triumph*); *I will sing the Lord's high triumph* (the song of Moses and Miriam from Exodus); and verses starting "Light of gladness, Lord of glory / Jesus Christ our King most holy" which use words from the canticle *Phos hilon*, said to be the oldest non-Biblical Christian hymn still in use today, set to the German carol melody **Quem pastores** (with which we associate Percy Dearmer's text which begins "Jesus, good above all other").

Our Morning Prayer order further includes space for four hymns and an anthem, and we have also recorded sung introits and instrumental voluntaries; however the absence of a celebration of the Eucharist in Morning Prayer has meant that the various sung settings of the Gloria, Sanctus & Benedictus and Agnus Dei that normally feature weekly in services have largely not been heard for a year – even when we have been able to get into church, the COVID-related prohibition of congregational singing has meant that these words have been said. What a joy it will be, then, when

we are able to sing together George Salazar's *Glory! Glory! Glory to God* and Betty Pulkingham's *Jesus, Lamb of God*; Dom Gregory Murray's *A New People's Mass* or our regular setting for Advent and Lent, *The Addington Service* (remembering its composer, Richard Shephard, whom we were sorry to learn has recently died) – service music that perhaps we have taken slightly for granted in the past but which we can appreciate afresh when it can be used in worship again.

Ben Noakes

Music Co-ordinator

Name that chorister...

On the subject of music, in the last issue of *Saints Alive!* we printed the image below which was sent to us by Gordon Davies – he came across this picture while scanning and digitising various family photographs, as it includes his paternal grandfather, Wyndham Hugh Davies.

Many thanks to all who replied, not only with names to put to all the faces but with memories inspired by the photo. A full list of choir members shown is below:



Back row: Tim Cuthbertson, Mike Carter.

Third row: John Davies, Martin Mason, Bob Sandford, Mary Cole, Grace Trenchard, Mavis Gray, John Cowley, Gordon Major, Geoff Mendham.

Second row: Jean Langley, Agnes Wilson, Nola Sandford.

Front row: Wyndham Haydn Davies, Len Stidwell.

Do contact the editors (details at the back of the magazine) if you have your own photographs, documents or memories from years gone by that you would like to share with readers.

Pun intended...

Many thanks to Helen Hingley, who was sent the following one-liners by her sister and brother-in-law and thought that they were too good (or groan-inducing) not to share!

Dad, are we pyromaniacs? Yes we arson.

What do you call a pig with laryngitis? Disgruntled.

Writing my name in cursive is my signature move.

Why do bees stay in their hives during winter? Swarm.

If you're bad at haggling, you'll end up paying the price.

Just so everyone's clear, I'm going to put my glasses on.

A commander walks into a bar and orders everyone around.

I lost my job as a stage designer. I left without making a scene.

Never buy flowers from a monk. Only you can prevent florist friars.

How much did the pirate pay to get his ears pierced? A buccaneer.

I once worked at a cheap pizza shop to get by. I kneaded the dough.

My friends and I have named our band Duvet. It's a cover band.

I lost my girlfriend's audiobook, and now I'll never hear the end of it.

Why is 'dark' spelled with a k and not c? Because you can't see in the dark.

Why is it unwise to share your secrets with a clock? Well, time will tell.

When I told my contractors I didn't want carpeted steps, they gave me a blank stare.

Bono and the Edge walk into a Dublin bar and the bartender says: "Oh no, not U2 again."

Prison is just one word to you, but for some people, it's a whole sentence.

Scientists got together to study the effects of alcohol on a person's walk, and the result was staggering.

I'm trying to organise a hide and seek tournament, but good players are really hard to find.

I got over my addiction to chocolate, marshmallows and nuts. I won't lie, it was a rocky road.

What do you say to comfort a friend who's struggling with grammar? There, their, they're.

I went to the toy store and asked the assistant where the Arnold Schwarzenegger dolls are and he replied: "Aisle B, back."

What did the surgeon say to the patient who insisted on closing up their own incision? Suture self.

I've started telling everyone about the benefits of eating dried grapes. It's all about raisin awareness.

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 feature a person from the congregation is interviewed and we get to know each other a bit better.

What is your name?

Sue Cockcroft.

What is (or was) your day job?

I'm a School Partner for a charity (Magic Breakfast) which works with schools to ensure no child is too hungry to learn.

How long have you been at All Saints?

About 15 years.

What are you currently involved in at church?

Not very much! I am currently participating in and enjoying a book group linked to All Saints which is focusing on books written by Black authors and about issues to do with racism. In normal times I am one of the children's group leaders.



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

I always love the Christmas Carols by Candlelight service (it is actually a highlight of my year!) and have brought relatives and friends to it because I get so much out of it.

My family and I have been to Greenbelt four times with the All Saints group – meals (cooked over camping stoves) with 25 or more others have been lovely and memorable, and seem all the more remarkable now!

Do you have a favourite hymn/Bible passage?

Probably because of the difficult year we're all having, my current favourite hymn is *Dear Lord and Father of mankind* – I have often felt soothed by the phrases "O still small voice of calm" and "the beauty of thy peace".

What are you reading at the moment?

The Thursday Murder Club by Richard Osman, Maya Angelou's *A Song Flung Up to Heaven* (which I'm reading with the All Saints group), and Brian D McLaren's *We Make the Road by Walking* (which I'm following with another book group).

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

That's hard as there are so many! I'm intrigued by Queen Elizabeth I, so perhaps her or one of her long-standing maids!

Tell us a joke...

What do you call a fish with no eyes? A fsh.

*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!*

Warden's musings

If you have seen the Village Square lately, you will have noticed that the south door of the church has been fenced off. The reason for this is that small pieces of stonework have been found on the Square by the doors so for safety we have excluded people from the area. So my trips back to church have been to check on security and to meet various surveyors from the Diocese to discuss the tower and falling masonry. Sections of stone are being pushed off by freeze-thaw cycles – rainwater or moisture gets into small cracks in the surface of the stone and freezes in cold temperatures. As our chemistry lessons taught us, water expands as it freezes, reducing its density, which is why the ice in your gin and tonic floats, why we can stand at the North Pole (currently anyway), and why fish can survive in frozen ponds – provided there is a hole somewhere so that the water can remain oxygenated. Most substances expand as the energy increases and energy levels are equivalent to temperature, so water is an interesting exception because it increases in size as the temperature drops just below freezing. John Parkin can tell us if it is unique in this property, but it is certainly helpful for life on earth.

However, for stonework, as the water freezes and expands it opens up the crack. Stone is not strong in tension so as the water pushes the crack apart, the stone at the end of the crack is pulled apart and splits. Eventually a piece of stone separates and falls off. We think reasonably long sections – maybe a foot (30cm) long and an inch or so (2-3cm) wide – have fallen off the cornices just below the clock level and shattered when they hit the ground; so I have spent time staring up at the church tower while discussing what we do next. We are, with the help of Dave Priday, getting prices for putting up scaffolding or a cherry picker (like a crane with a basket) so that a stonemason can get up there to have a look and break off any loose sections and mortar any cracks to make it safe while we arrange to have proper repairs carried out. This will involve scaffolding around the tower to enable stonemasons to craft new blocks or sections to replace the damaged areas. We will let you all know when we have more information and know how much it will all cost.

The pigeons are still nesting in the tower, but we are getting information on having a falconer come to try to gently persuade them to go somewhere else. On my last inspection there were another couple of chicks but they were too young to be transplanted as they would have just been eaten by rats in the square. The rats are quite considerate in that they return the feathers from any pigeons that they catch and eat, distributing them on the carpet in the south aisle. I now have enough for a very small duvet. Which brings me to my next tip:

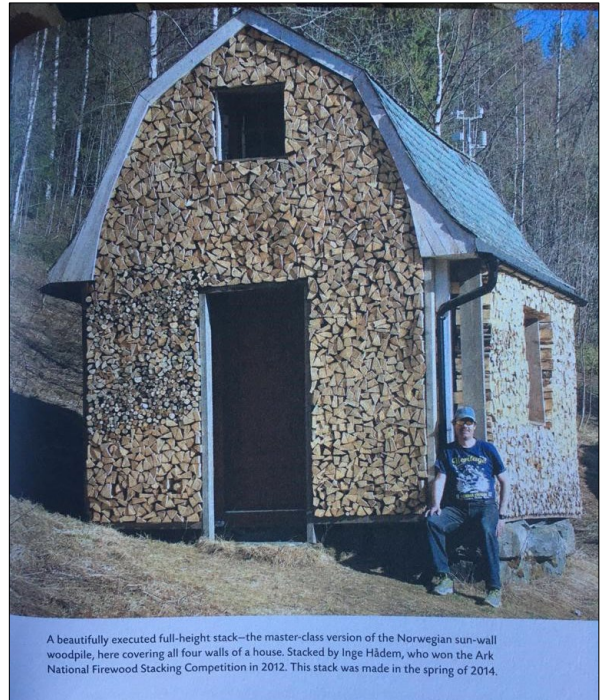
Tip #30: A dustpan and brush really doesn't work for picking up pigeon feathers.

Thanks to Sarah and Daniel Wilson, who were very helpful in taking down and chopping up the Christmas tree; between us we put away all the Christmas paraphernalia. I took the tree home to shred the foliage (it is now spread round the garden on various compost heaps – I have a very complicated and somewhat chaotic composting system). I cut the logs into small sections which was a good excuse to get my chainsaw out. I bought a chainsaw and my garden shredder to cut down eight large leylandii trees at the end of our garden when I was made redundant. It was probably the equivalent of a midlife crisis purchase of a sports car or a motorbike. Not sure what to read into that...

There's nothing more satisfying than a pile of neatly-cut logs. I have *Norwegian Wood: Chopping, Stacking, and Drying Wood the Scandinavian Way* by Lars Mytting on the pile of books waiting to be read by my bed. It evangelises on methods of stacking wood – much more beautiful than my woodpile and something to aspire to; although I think some of the wood stacking illustrated borders on the obsessive. It's nice to know that there are people out there even more obsessive than me.

I'm currently reading a book by Professor Alice Roberts called *The Incredible Unlikelihood of Being* which has sat on my pile of unread books above the wood stacking one, and one about the geology of the Lake District, for some time. I have been pleasantly surprised reading it as I expected it to be hard work, but it is very readable and fascinating. I stopped biology at Year 9 (third year of secondary in old money) so it must be well-written as I have mostly understood the explanation of how we have evolved and the amazing similarities between apparently diverse lifeforms. It blows my mind as it seems totally implausible that so many of us are born without things going (too) wrong. The title is very apt, as it really is incredible that a fully-formed and working human can grow from a little disc of cells, going through stages that look like some of the simplest life forms, to something that could be a fish or any other mammal, before starting to look like a familiar human form. We are a triumph of recycling – bits that become gills in fish have been repurposed to become hearing apparatus for land-based mammals. Useful, eh? The first section was about the brain and I'm now on to the spine, which is making me much more conscious of how I'm sitting! It moves on to internal organs next... It does raise some interesting debating points (aside from the obvious 'creation vs evolution' one) which it would be good to discuss when we are finally allowed out to play. But for now, it just adds to the awe of watching spring start to show its face.

Chris Pearce
Churchwarden



As this period of lockdown continues, 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

A reminder too that you can sign up for the new format newsletter here:

<https://landing.mailerlite.com/webforms/landing/o7a2q4>

Pancakes by Zoom...

With face-to-face church activity suspended, there have been far fewer opportunities for the children at All Saints to see each other and benefit from the weekly fun and learning that they would usually have at Junior Church. However, we have been having occasional get-togethers via Zoom and so on Shrove Tuesday Gen Upton and Lis Smart led an online pancake party! We were joined by David and Jenny to give some insights into Lent, Shrove Tuesday and preparing for Easter – and also, I think, to send some culinary skill over the wifi to those gathered.

After an online quiz organised by Grace Storey (we did it twice as the countdown to answer was very quick!) and an introduction to Lent from David, it was time to take to the kitchen... With batter prepared earlier, each family was able to make pancakes in the comfort of their own home, while also sharing their successes (or otherwise) with everyone else. Becky and Naomi Cuthbert told us about Kaiserschmarrn – an Austrian pancake which is ‘shredded’ and thus an ideal thing to make with the first pancake of day, which invariably doesn’t quite work. Lots of children attempted flipping their own pancakes and an assortment of favourite toppings were shared (virtually, of course).



Preparation under way for an online pancake party!

It was great to see so many of our church friends gathered together and we can’t wait to, we hope, see each other in person soon. Huge thanks to Grace, who has organised all these online sessions, to Gen and Lis for leading the pancake party, and to everyone who has helped to keep the All Saints children connected during this past year. Last year we shared our Easter gardens online – hopefully this year we’ll be able to make one all together, or at least have one in church that everyone can see in 3D...

Clare, Olly & Josh Noakes

Doctor’s Orders – Wear a face mask

We were sad to hear of Barbara Osborn’s death last month – but are grateful to Martha Ann Brookes for alerting us to this verse that Barbara had written recently.

My ears are too small for my need.
I have to wear glasses to help me read.
My hearing aids too, lodge over the top.
The lobe is adorned with earrings adrop.

In addition to that we have face masks to wear.
Don’t come too close – of Covid beware.
My ears are too small – it all gets a muddle.
Oh, Covid, you’re causing a great deal of trouble.

...and more cookery

David is continuing his lockdown habit of including a recipe or two at the end of each weekly order of service, and we are pleased to reprint those from some recent Sundays below – starting with the Sunday on which we were privileged to be able to join in celebrating Bishop Mark Santer’s 40th anniversary of his consecration as bishop. Sadly, as a few days beforehand the church had had to be closed for public gathering, we could not do so in person, but Bishop Mark was still our preacher at the service of Morning Prayer made available online, and a gift from All Saints was delivered to him.

Sunday 10 January: By appointment to the Lord Bishop of Birmingham

When Mark retired as Bishop of Birmingham, Bishop John asked me to cook a thank you dinner for about a hundred guests. We used the splendid kitchen and hall at Holy Trinity, Sutton Coldfield. The main course was Perugian roast pork with a herb crust. I can tell you, eight roasting loins of pork smell glorious. (I’ve shared that recipe with you before.)

*For the first course Mark and Sabine chose **red pepper and tomato soup**. I asked members of various churches to make bread.*

You can roast the pepper and soften the onions first, but for large quantities here is a quicker method. The proportions are: one chopped onion, one tin of tomatoes, one chopped red pepper, one crushed garlic clove, about a tomato can full of white wine, basil, a clove, salt and pepper. Add a pinch of chilli if you like a touch of heat. Put them all in a pot and simmer slowly ideally for at least an hour, topping up with water if need be. (If the wine is too expensive, stock is fine.) When you’re happy the smell is sweet and flavours have combined, liquidize with a couple of tablespoons of soft, rindless goat cheese. Check seasoning. Serve drizzled with olive oil and some shredded basil.

For the vegetarian main course I made an **open mushroom lasagne**. In advance I’d made some pasta sheets and cut them into squares. (Use ready-made lasagne sheets if you prefer.) You need three squares per person. Soak a handful of dried porcini mushrooms in a little boiling water. After 20 minutes or so, drain but keep the liquid. Soften some onion, finely-chopped celery or fennel and garlic in a generous amount of butter, then add the porcini and a pile of quartered button mushrooms and some fresh thyme. Soften and stir, enjoying the smoky fragrance. Pour in a glass of white wine and reduce. Add the mushroom stock and reduce to a syrupy constituency. Add some cream and simmer so there is sauce, but it’s not too runny. Season with salt and pepper. Stir in finely-chopped parsley or chives. Having earlier cooked the lasagne sheets in plenty of boiling water, then cooled them, when it’s time to serve up warm them through in a frying pan with a little water and melted butter. When glazed, place a sheet on a warm plate, then cover generously with a pile of mushrooms. Top with another sheet, then mushrooms, then another sheet. Spoon a little sauce around as well. If you are fortunate enough to have any, a few drops of truffle oil sprinkled at the last moment give a wonderful aroma.

Sunday 17 January: Divine lamb

Strangely, I don’t seem to have any lion recipes [we heard much about lions and lambs through reading and sermon this week], but this is a treat – lamb cutlets from the Marches, Italy. For two:

Buy one of the little French trimmed racks of lamb, usually seven ribs. If you don’t think three each and one to fight over is enough, get a half one as well, for another two each. Carefully cut between

each rib, separating the joint into delicate little chops, leaving the loin (not lion, *loin*) meat just clinging to the thin rib bone.

Have your chosen vegetables and potatoes ready and plates warmed as it must be served immediately as the sauce is finished.

Finely chop a clove of garlic and a dessertspoon of rosemary; thinly slice an onion. Lightly beat two egg yolks with the juice of half a lemon. Set aside.

In batches, lightly brown the chops in oil or butter very quickly, probably only a minute a side. Remove from the pan and set aside. In the same pan, soften the garlic until it begins to take colour, then add onions and rosemary. Cook gently until soft. Add a cup of good stock (chicken is fine) and simmer gently, softening the onions even more. When the liquid is reduced to a few tablespoons, return the chops to the pan and turn them in the juices until heated through, which should be enough for them to be cooked medium rare. Turn off the heat. Season well with salt and pepper, then stir in the egg yolk and lemon mixture, gently turning the chops over to coat them. Serve immediately to enjoy the astonishingly silky sauce clinging to the meat.

I love it with spinach croquettes. Cook two large bags of spinach in a large pan, just with the water clinging to it after washing. Cook it down for a good long while, stirring often, moistening with a little water if need be, until it is a rich dark green pulp. When it has all collapsed you can transfer to a smaller pan if you prefer. Add nutmeg, salt and pepper and a few tablespoons of cream. Continue cooking and stirring until very well combined and thick. Allow to cool then beat in an egg. The mixture should be thick enough to make into soft balls. Have a plate of fine breadcrumbs to hand and roll each ball of spinach gently to coat. Let them flatten slightly.

Cook them in a frying pan in a little oil or butter, gently turning them over when the crumbs are golden brown.

I always make too many so that there are some left over for breakfast. Warm them through and serve with a poached egg and some mushrooms.

Sunday 24 January: Food – both cause and effect of community

The phone rang in the grimy Gateshead flat where I was living for a term experiencing urban ministry. I was startled to hear Grace Sheppard, my sponsoring bishop's wife, her elegant voice somehow casting a spell in that gloomy place, like an unexpected floral scent. Having clocked at their Christmas party for ordinands that I loved cooking, she asked if I would cook for some guests at Bishop's Lodge in Liverpool, freeing her to host without the anxiety of cooking. (My flatmates teased me mercilessly about that call.) That's how I ended up cooking for two of the most famous clerics in the land, Derek Warlock and David Sheppard, known locally as 'Fish and Chips', and also their colleague, John Newton, Free Church leader in Liverpool. Two sullen plainclothes police officers sauntered through the kitchen as they cased the joint on the arrival of a cabinet minister who had come to discuss the fortunes of our beleaguered city after the cost of the appalling, fruitless battle of egos between militant and Thatcher had produced no winners at all. In this Week of Prayer for Christian Unity, recognising what an astonishing transformation their ecumenical partnership made to a city known for violent interdenominational strife, I thought I would share the recipe for the starter they had that evening. We served it with a Chardonnay from Marlborough, New Zealand which was just then beginning to appear in British wine shops.

*Years later, I was privileged to serve the same dish for friends' hundred guests at their wedding rehearsal feast in America. The groom with Scottish ancestors and bride with Latin American heritage meant the **smoked salmon and avocado** reflected their perfect match. [American theologian] Stanley Hauerwas did the intercessions and Sam Wells preached at the wedding over which Jo Wells presided. The real feast for the exceptionally talented couple, in their humility, was the bread and wine of communion. It was quite an occasion.*

Whisk together a dressing with olive oil, lemon juice, a touch of Dijon mustard, lots of pepper, lemon zest and a little cream. Taste for balance and acidity. Toss together in the dressing diced ripe avocado, strips of smoked salmon, watercress and plenty of fresh dill. It should be salty enough because of the salmon, but add just a little more salt if you think it needs it.

Sunday 31 January: Heartwarming

Simeon warned Mary of the high cost of parenthood. A birthday treat for me this weekend was to serve celeriac soup to the woman who gave birth to me. (We served this soup at the Youth Project's 20th anniversary dinner.)

For four, chop and onion and a stick or two of celery and soften in oil or butter in a saucepan. Peel and dice a medium celeriac. Add to the pan with some garlic and a little chopped rosemary. Cook for a while, stirring and not allowing the onion to brown. Add a generous glass of white wine and reduce. Add a mug of stock and simmer gently until the celeriac is soft. You can cover it if you like. Once cooked, liquidise with enough milk or milk and cream to make a smooth soup. Season generously. A dash of lemon can lift it if it needs a touch more acidity.

Soak a handful of dried porcini mushrooms in hot water for 20 minutes. Drain, pat dry. When ready to serve, heat the soup while you fry the mushrooms in butter or oil with a sprinkle of finely-chopped rosemary. Serve the soup topped with a spoonful of the mushrooms. If you have some, drizzle the soup with a little truffle oil.

(Sage is a delicious alternative to rosemary.)

Sunday 7 February: "In due season"

It was good to see **parsnips** still covered in soil at the Farmers' Market yesterday. I like to wash and peel one, then shave it into small shavings with a vegetable peeler. Heat oil for deep frying and fry them until golden. Drain on kitchen paper, sprinkle with salt and curry powder, mix well and serve before dinner.

For perfect carrot and parsnip mash: peel, chop and boil equal quantities of carrot and parsnip until soft. Mash, leaving a little texture, with butter and a splash of Sherry, Marsala or apple juice and plenty of pepper.

Sprouts: one of the most maligned, yet delicious vegetables. Trim and parboil them for about two or three minutes, then cool quickly in iced water. (If sizes vary, I put the largest in for a while, then the middle, then the smallest. It's best with a large pan of water so it doesn't go off the boil with each addition.) Put the cooled, drained sprouts in an ovenproof serving dish and sprinkle with coarse breadcrumbs and lemon zest, dotted with butter.

Or top with crushed hazelnuts or flaked almonds, lemon zest and olive oil.

Bake for 10-15 minutes until the crumbs/nuts take colour.

A few raw sprouts shredded very finely make the most delicate coleslaw.

Sunday 14 February: Passions rise

*As St Valentine's Day and Shrove Tuesday are so close this year, here is a recipe for **passion fruit crepê soufflés** drawing on both. It came from an Australian chef, Tony Bilson, who I came across when living wistfully in Sydney, very unsure whether my faraway Valentine would finally cave in and say "yes". She did. But that's the thing about soufflés. You really don't know if they'll work and feels like the world will collapse if they don't rise. However our love-life goes, single or with a partner, we are all passionate, precarious and deserve a treat like this.*

Make a few of your favourite sweet pancakes. Have a lightly buttered baking sheet ready and heat the oven to 180 degrees.

Scoop out the intensely fragrant seeds and juice of half a dozen wrinkly passion fruit. Puree with 50g sugar and press through a sieve. Separate three or four eggs. I usually beat a couple of the yolks into the fruit to give a little extra body, but you can save them for something else.

Beat the whites until forming soft peaks, then gradually beat in 75g caster sugar. Don't overbeat, but the meringue should stick in the bowl when upturned. Put a quarter of this into the fruit purée and whisk, then gently fold this mixture back into the remaining meringue until well combined. Place a pancake on the right edge of the baking sheet. Spoon meringue over the right half, then fold the left half over. Repeat to the left of it, just slightly spacing them, until you have as many filled pancakes as you desire.

Bake in the oven for 12 minutes.

Serve swiftly, dusted with icing sugar and a little warm (rather than piping hot) crème anglaise to pour around.

(This works well with an intense raspberry coulis instead of passion fruit. If so, save some to put a round drop of red coulis in the crème anglaise. Drag a knife through the middle of it to make a heart.)

Get involved...!

We are keeping *Saints Alive!* going during this period of lockdown, published digitally for now and available via the church's website at www.allsaintskinsheath.org.uk/the-magazine/, with hard copies available and posted out as requested (see right).

Although it may still be a little while before 'normal' levels of activity resume on the All Saints campus, we would still love to hear from you.

The next issue will be published in early April and will focus on the APCM – we look forward to receiving your contributions for future issues!

Ben & Clare Noakes, Editors

E: saintsalivemagazine@gmail.com T: 07967 730156 / 07929 593097

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/, with hard copies available to pick up from the back of church each month (when it is open). 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 – or a cheque made payable to All Saints Kings Heath PCC can be sent to the Parish Office (address is on the back page). 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
07967 730156 / 07929 593097

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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.

Residential Silent Retreats 2021

In the Ignatian Tradition

Bookings are now being taken for these residential Retreats in the expectation that the Retreat Houses will be open this summer.

The retreats are conducted in silence with experienced guides to work alongside you as you pray with scripture and other aids.

Weekend Retreat ***'Receiving the Father's Love'***

at Shallowford House, Stone, Staffordshire

6pm Friday - 4.00pm Sunday, 11th -13th June

with guided Gospel meditations and optional individual interview,
exploration of the labyrinth and art facilities

Guides: Rob Hingley, Juliet Fletcher and Enid Thomas

£190

Individually-Guided Silent Retreat

at Nicholaston House, Gower Peninsular, Swansea, S. Wales

Beside the Sea

Monday pm – Sunday am, 6th -12th September

with daily individual guidance to suit your need and temperament

Guides: Rob Hingley and Anna O'Connor

£608

Book direct with Nicholaston House

contactus@nicholastonhouse.org,

01792 371317

<https://www.nicholastonhouse.org/>

*For further information contact Rev Rob Hingley
4 Adrian Croft, Moseley, Birmingham B13 9YF
(0121) 777 2171 rob.hingley@btinternet.com*

All Saints: a church in 10 pictures

Following on from our series of photographs marking 12 – 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.

This month's photograph shows the lady chapel. The chapel – and the vicar who oversaw its creation in 1907, the Revd William John Roxburgh – have both been mentioned in predecessors to this column: much was achieved during the four-and-a-half years that the Revd Roxburgh and his wife spent at All Saints, and they are remembered in both the stained glass window and the communion rail pictured here.

The window depicts the Annunciation and carries the following dedication: *"To the glory of God and in thankful remembrance of William John Roxburgh, priest, and Mary Louise his wife, the devoted companion of his life and work in this parish 1907-1912."* The plaque which can be seen on the altar



rail notes that the Revd Roxburgh *"in his great zeal for the advancement of God's Kingdom in the Mission Field of South Africa laid down his life through overwork August 28th 1919. This communion rail is dedicated by communicants of the Parish Church of Kings Heath in thankful affection for his example and inspiration."* (The lectern by the organ

console, from which the notices, readings, prayers and sermon are normally delivered, was presented to All Saints by Mrs Roxburgh in memory of her husband.)

In his history of the first hundred years of All Saints, Stan Budd writes that World War II "naturally robbed All Saints of young men as soon as they reached military age ... The church contains two memorials of 'boys' of the congregation who were killed": a wall plaque behind one of the choir stalls in the chancel pays tribute to Graham Johnson, a one-time chorister at All Saints, and the hanging sanctuary lamp, in front of the right-hand stained glass window in our photo, was given in memory of George Lomas, killed in France in 1944.



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)

Officers	Lay Vice Chair Stuart Blissitt	Secretary vacant	Treasurer Steve Brittle, 01905 772171
Members	Jim Andrew Margaret Andrew Fiona Briggs Martha Ann Brookes Philip Brookes Andy Cuthbert Tim Cuthbertson	Liz Fletcher Marilyn Hull Brian Miles John Parkin (Reader) Chris Pearce (Warden) Vivien Thickett David Warbrick (Vicar)	Chris Watts (Warden) Claire Wesley (Reader) Daniel Wilson Sarah Wilson 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
		ascenquiries@allsaintscentrekh.co.uk

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, 0121 444 0260
Churchwardens	Chris Pearce	07891 924149
	Chris Watts	07980 639856
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@allsaintscentrehk.co.uk 0121 444 0260

Worship

All services are currently suspended.

Details of how and when we will be able to worship in person again at All Saints will be made available via the website, newsletter and other channels of communication when they are known.

All Saints Church, Kings Heath

2 Vicarage Road, Kings Heath, Birmingham B14 7RA

Parish Office: 0121 444 0760

parishoffice@allsaintscentrehk.co.uk

www.allsaintskingsheath.org.uk



THE CHURCH
OF ENGLAND