



The Chapels Royal of St Peter ad Vincula and St John the Evangelist
HM Tower of London

Weekly Newsletter

Dear Friends,

It's believed that Blake wrote this poem in 1805; Blake thought of himself (and his wife) as a kind of Adam and Eve, and The Garden of Love may well be a reference to the Garden of Eden. He had little time for 'Church and State' and his reference in the second verse to shut gates was a reminder to me of the present state of our churches.

The Garden of Love

I went to the Garden of Love,
And saw what I never had seen:
A Chapel was built in the midst,
Where I used to play on the green.

**And the gates of the chapel were shut,
And 'Thou shalt not' writ over the door:**

So I turned to the Garden of Love
That so many sweet flowers bore;

And I saw it was filled with graves,
And tomb-stones where flowers should be;
And Priests in black gowns were walking their rounds,
And binding with briars my joys and desires.

William Blake

Thought for the Day

From Canon Roger Hall <https://youtu.be/dUA2owKTozE>



Music for the Week, from Colm Carey

This week we have a video of the Assistant Master of Music, Christian Wilson, playing the Capriccio from JS Bach's Second Suite for Keyboard, BWV 826.

<https://youtu.be/RRMm8ndTNs0>

Jigsaw Puzzle



Back by popular demand! Reverend Cortland Fransella has made another jigsaw puzzle that you can do on your computer. This week the picture is of the Cholmondeley Memorial

<https://www.jigsawplanet.com/?rc=play&pid=0f465fa9c313>

Recipe from Gill Howard - Strawberry Shortcakes

Please follow the link for a video of Gill Howard making these delicious shortcakes.

<https://youtu.be/aKIWtfdXbLI>

Shortcakes

325g plain flour

½ teasp. salt

1 tbs. baking powder

3 tbs. caster sugar plus some for sprinkling

125g unsalted butter – frozen

1 large egg – beaten

125 ml single cream

1 large egg white – lightly beaten

Filling

300g strawberries

1 tbs. caster sugar

250 ml double cream

Few drops of vanilla essence (optional)

Icing sugar to dust

Method

Pre-heat oven to 220oC/200oC Fan or gas Mk 7

Sift the flour, salt, baking powder and sugar into a bowl. Grate the butter into the dry ingredients and use fingertips for a few seconds to finish it into the flour. Whisk the egg into the cream and pour into the flour mixture a little at a time using a fork to mix. You may not need all of the liquid, so add slowly just sufficient to make the dough come together, finishing by gently bringing into a ball with your hand.

Turn the dough onto a lightly floured surface and roll out gently to a thickness of 2 cm/3/4 inch. Using a 7 cm diameter cutter, cut out as many rounds as you can. Work the scraps together, re-roll and finish cutting. There should be 8 in all. Space out on a lightly greased baking tray or one lined with baking parchment. Brush the tops with the egg white and sprinkle with the caster sugar. Bake for 10-15 mins until light golden brown and when sounding hollow when tapped on the base. Cool for a few minutes on a wire rack.

Meanwhile, finely chop half the strawberries and mix with the sugar in a bowl. Halve the remaining strawberries. Whip the cream with the vanilla.

They should be eaten just warm. Slit each shortcake, spread the chopped strawberry on the base. Top with a generous dollop of cream and the halved strawberries. Set the top back on and dust with a little icing sugar.

Wordsearch

Find the following sixteen words in the grid. They may be entered in any direction. No points for any other words that might have snuck in!

The solution will be in next week's Newsletter.

C Y T V A N E H N K N O Z Y P
Q M I T V L I I C P L V Z P N
L G R T W M W E Q E L I O T C
I R E T N Y R U B R E V O L H
A M H M B U N O C D W P R F O
I P S H F E O A J L M W Y G L
R X I O I M T L K U O V D M M
E I F W D T G J B S R H N D O
L M X A O S N H V Q C V A J N
Y O Q R Q Y I L W L Y O L X D
A R R D E F L Y E F E B L N E
P E X O E N L Z M R R N O C L
P O Q L D M E K U D G E H F E
T I O E I E W P Z D P X V N Y
U P G R U O M Y E S O B A N P

HOWARD
BLOUNT
CHOLMONDELEY
GREY
POLE
MORE
FISHER
WELLINGTON
PAYLER
HOLLAND
OVERBURY
SEYMOUR
VANE
PERROTT
ELIOT
CROMWELL

Solution to last week's wordsearch

S	P	E	V	A	R	G	E	P	N	W	I	H	F	M
Q	J	X	I	B	E	A	Q	R	J	F	J	I	R	S
U	K	L	S	Z	O	F	T	P	Y	R	C	L	I	R
I	R	P	I	K	E	S	X	A	K	A	R	V	J	E
R	O	G	T	J	G	H	R	I	Y	E	O	W	I	W
R	J	M	O	A	T	X	E	X	D	J	W	K	L	O
E	D	K	R	L	M	J	T	R	O	H	N	S	X	T
L	W	H	X	N	E	V	A	R	K	Z	J	I	W	U
S	N	I	N	G	R	W	E	F	N	Y	E	L	O	B
S	T	O	E	U	N	E	F	W	D	O	W	P	F	E
T	E	F	L	A	Q	U	E	B	R	F	E	K	Y	N
U	M	P	M	R	Y	G	E	W	E	X	L	A	P	C
K	L	O	B	D	A	R	B	R	A	S	S	K	E	H
K	E	R	Y	S	R	A	Y	K	X	E	M	J	H	E
Y	H	A	J	H	B	S	S	E	I	R	T	N	E	S

Our Congregation

Each week I am going to ask members of our congregation to produce a short video telling us something of their situation.

These will be people you recognise, and I hope it will be another way of us keeping in touch with each other.

This week we have an update from Chris and Gaye Weston-Simons - <https://youtu.be/PwlESZOxS0o>



Picture sent in by a member of our congregation – Sally Johnson

A Prayer

Please continue to remember those on our sick list – some of whom are very poorly

Marian, Isabelle, Rustom, Jo, Rory, Lucy, Judy, Neil, Margaret, Leon, Susan, John, Neil, Margaret, Noel, Denise, Robin, Les and Susan.

Those affected by the coronavirus.

God of love,

We ask for your blessing on

those who are ill,

those who are vulnerable

those who are worried about

themselves and those they love,

and for those who mourn.

We ask this through Jesus Christ our Lord. Amen.

With best wishes and prayers, Roger.



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