



St Margaret's Notebook

November 8, 2007

From the rector

“Merry Thanksgivoween “

You have to laugh, or at least crack a smile at this cartoon
for it so resonates with the swiftness of this time of year -
pumpkins and Halloween costumes
All Saints Day and the names of our “saints”
bishop’s visitation, scones and bagpipes for St. Margaret’s Day
Thanksgiving at Homework Helper and Advent wreaths
Lessons and Carols ... Project Noel... the list goes on and on.

Each event is a tangible reminder of what it means to be an active parish family.

You all are amazing family members.

You give your time, your energy, your attention, your money
your presence, your prayers and your love.

Yet you know that church is about more than programs or costumes.

Being church is about caring for one another
inside and outside of the walls of St Margaret’s.

So much goes on in our individual lives that is woven into our corporate life
from the football games to coping with treatment for cancer to
twin boys way over in Piedmont Hospital.

Somehow in the midst of it all, the quiet steady voice of God shines through,

Christ is incarnate in your love and prayers
in all the “cares and occupations of this life.”

With blessings and love,

Haye +





Trojan Football at St. Margaret's!



St. Margaret's parish was delighted to host the Carrollton High School Football Team for their pre-game dinner last Friday. Senior Andrew Gordon, Trojan tight end, initiated the event asking if he could bring the team to "his church." The feast for 170 or so was great fun.

Annual Community Thanksgiving Worship Gathering

Sunday evening, November 18, 2007

7:00 p.m.

Tabernacle Baptist Church

Reverend Lanny Reich, *Pastor*

Trinity Baptist Church

Preacher

Reverend Alan Schantz, *Minister of Music*

Tabernacle Baptist Church

Music Director

Offering for the Transient Fund

Receiving of Canned Goods for The Carroll County Soup Kitchen

Each year the Soup Kitchen distributes boxes of staples and canned goods to assist families during the holidays. If you would like to donate canned goods, you may do so by bringing them to the Worship Gathering or dropping them off at the Soup Kitchen during the week of December 10.

Have you made your pledge?

Our annual stewardship drive will conclude on St. Margaret's Day, November 18.

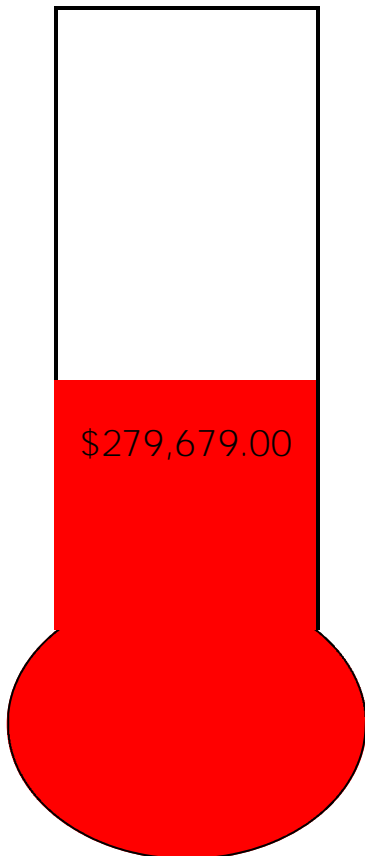
To date we have received:
104 pledges out of 229 mailed out.

Pledges received to date
\$279,679.00

If you have not yet turned in a pledge card, please fill out the enclosed pledge card and drop it in the collection plate on Sunday or mail it to

St. Margaret's Church,
606 Newnan St.,
Carrollton, GA 30117

or visit our website at www.stmargaretsga.org and fill one out electronically.



St. Margaret's Episcopal Church

*We
are
Family*

Commitment Card for 2008

NAME (S)

ADDRESS

CITY _____ STATE _____ ZIP _____

Grateful for God's love in Jesus Christ, I (we) make the following commitment to support the mission and ministry of our parish. I (we) also pledge to worship God, to proclaim His Word, to serve the community and be devoted to one another and our faith community in Christian love.

\$ _____ week

\$ _____ month

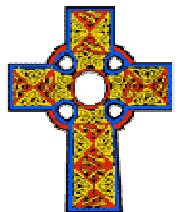
\$ _____ other, _____

for an annual gift of \$ _____

Signature


All contributions are fully tax deductible within the limits of state and federal laws. This commitment may be increased or decreased in response to changing circumstances.

“Through Christ let us continually offer to God the sacrifice of praise, that is the fruit of lips that acknowledge His Name. But do not neglect to do good and to share what you have, for such sacrifices are pleasing to God.”
Hebrews 13:15, 16

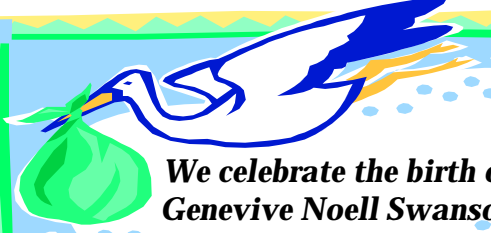




*We receive you into the
household of God
Ralph Edward Fleck, IV
on Sunday, November 4, 2007.
Edward is the son of
Trey and Laurie and
brother of Emie.*



WANTED: ONE GENTLY-USED HIGH
CHAIR FOR TODDLER FRIEND.
PLEASE CALL SMCO OFFICE
(770)834-5282 OR CHURCH OFFICE
(770)832-3931 X108 IF YOU HAVE
ONE YOU'D LIKE TO DONATE.



**We celebrate the birth of
Genevive Noell Swanson
on September 28, 2007.
Genevive is the daughter
of Eric and Angela,
little sister of Collin,
and granddaughter of
Bob and Karen Swanson**



PROJECT NOEL 2007

SMCO WILL AGAIN SERVE AS THE "MATCH-MAKER" FOR FAMILIES
AND INDIVIDUALS WHO WANT TO EITHER ADOPT A NEEDY FAMILY
FOR CHRISTMAS OR SIMPLY HELP OUT WITH A FEW GIFTS.
CONTACT OUTREACH OFFICE AT (770) 834-5282 IF YOU ARE INTERESTED
IN "SPONSORING" A BIT OF CHRISTMAS CHEER
FOR A NEEDY FRIEND THIS YEAR.

Welcome to my MONSTER MASH



EYC CALENDAR

NOVEMBER



11th Regular EYC (YAC Plans Program), 5-7 pm Come for a yummy dinner & a fun evening of Scottish themed games.

16th – 18th Happening Retreat at Camp Mikell Youth in grades 10 – 12 are encouraged to attend this powerful retreat run especially for them by peers from around the Diocese. Registration information can be found on the Diocesan web site.

18th Homework Helper Stocking Day, 5 – 7 pm After dinner, help coordinate this much loved Advent tradition by assembling and tagging stockings to be distributed to the parish



25th NO EYC - THANKSGIVING WEEKEND!

30th – Dec 2nd Jr. DYC Retreat at Camp Mikell All youth in 6th – 8th grades are invited to attend this annual Diocesan Retreat. We will leave after school on Friday and than attend Diocesan Confirmation on Sunday before we return to Carrollton.

REGISTRATION DEADLINE - NOVEMBER 15 -

All participants (adults and youth) must register. Please register on-line at www.episcopalatlantayouth.org.

If you have any questions, please contact Kim Smith, Diocese Youth Coordinator at 404-601-5354 or ksmith@episcopalatlanta.org

December

3rd Icon Meditation for Advent, 5- 7 pm Come learn about the ancient practice of praying with Icons as a way to enter into the season of Advent in a deeper way this year.



10th Advent Prayer Partner & Adopt a Family Gift Stars, 5-7 pm Take some time to reflect on what you hope to get out of Advent, and what you can give to others through prayer and by sharing from your abundance with a child in need of love at Christmas.

16th Annual EYC Christmas Party, 5 – 7 pm Something to look forward to all year, this party is tons of fun, and has a great purpose. Each year, EYC adopts a family through Community Outreach, and instead of exchanging gifts with each other; we purchase gifts for our family and collect them at our party. Dress warmly – this will be an outdoor event.



23rd NO EYC – SCHOOL CHRISTMAS HOLIDAYS

30th NO EYC – SCHOOL CHISTMAS HOLIDAYS

Annual Christmas Pageant



Please sign up on the kitchen bulletin board to participate in the Annual Christmas Pageant. All participants are asked to attend three Saturday morning pageant practices, held in the sanctuary at 10 am. Practice dates for 2007 are December 8th, 15th and 22rd. The pageant will be presented on Christmas Eve at the 6pm Eucharist.



Annual Youth Tree and Wreath Sale

This years sale to benefit the 2008 J2A Pilgrimage to Canterbury and Oxford, England will begin November 1st and continue until the 18th. You won't find a better product for your money! Trees are cut to order and are the freshest you'll find anywhere. Garland and wreaths are handmade on the farm in North Carolina and shipped to us directly. Standard and special order sizes are available, so if you don't see what you want, just ask! All orders can be picked up at St. Margaret's on Sunday, December 2nd.



EYC Fraser Fir Tree and Wreath Sale ~ the freshest you'll find!

Trees

Wreaths

5 foot.....\$40 x ____
6 foot.....\$50 x ____
7 foot.....\$65 x ____
8 foot.....\$90 x ____
9 foot.....\$110 x ____

8".....\$18 x ____
10".....\$20 x ____
12".....\$22 x ____
14".....\$25 x ____
16".....\$30 x ____

Total Trees: \$ _____

Total Wreaths: \$ _____

White Pine Garland: \$2.50 per yard Total Yards: \$ _____

25 yard rolls of White Pine Garland \$50 Total Rolls: \$ _____

Name: _____ Phone: _____ Order Total: \$ _____

Please return this form and payment to the church by November 18^h.

Checks payable to St. Margaret's and marked Tree Sale.

Orders should be picked up at St. Margaret's on December 2nd.



St Margaret's Day will be celebrated on Sunday, November 18. If you would like to bake or bring items to the reception between the services please call Stephanie Turner at (770) 834-7519 and let her know. The following Scottish treat recipes are provided by Pat Gibbons.

SHORTBREAD COOKIES

(OVEN 350 degrees)

1 cup plain flour

1/4 cup sugar

1/4 lb margarine, softened

(My mother used Parkay stick margarine)

- Cream margarine and sugar. Work flour in gradually.
- Squeeze into a ball, flatten slightly and wrap in waxed paper. Refrigerate for about 30 minutes.
- Heat oven to 350 degrees
- Flour board and rolling pin. Gradually roll out to cookie thickness. Keep flouring rolling pin to prevent sticking.
- Sprinkle lightly with sugar or coconut.
- Cut into pieces, prick tops several times and bake 12 to 15 minutes.
- Squeeze any breaks together. If using coconut, roll over with rolling pin lightly before baking.
- Cookies should be pale brown or cream colored.

Makes about 2 dozen shortbread cookies.

JAM OR LEMON CURD TARTS

Use your own recipe for pie pastry or use commercial pie crust mix

Roll out pastry and use large round cookie cutter (2 3/4 to 3 inches across) to cut circles.

Press pastry circles into muffin pans or you can use fancy fluted miniature pie pans

To make jam tarts, fill each tart with small amount (about 1 teaspoon) jam.

Use raspberry, strawberry, or apricot -- or your favorite. Do not fill too full or they will bubble over.

Bake at 375 degrees for 7 or 8 minutes. Cool and serve.

To make lemon curd tarts -- after pressing dough into pan, prick well and bake unfilled for 7 to 8 minutes at 375 degrees. Cool and fill with lemon curd. Lemon curd is found in the jam and jellies section of many supermarkets or in the canned pie filling section.

TEA SCONES

(OVEN 400 DEGREES)

2 Cups un-sifted all-purpose flour

1/2 cup sugar

2 teaspoons cream of tartar

1 teaspoon Baking soda

3/4 teaspoon salt

1/2 cup shortening (use butter flavored)

1/3 cup raisins or currents

2 eggs slightly beaten

2 tablespoons milk (approximately)

- Sift dry ingredients together.
- Blend in shortening with pastry blender until mixture resembles fine bread crumbs. Stir in raisins.
- Before adding eggs put a teaspoon or so aside with a little milk. This will be used to brush top of scones and give them a nice brown glaze.
- Add beaten eggs to flour mixture and mix well with a fork. Add only enough milk to allow mixture to form dough and cling together. If too much milk is added, the scones are hard to work with.
- Divide into two parts and turn out on floured board. With floured hands, pat each into a circle about 1/2" or more thick. Cut in triangles with sharp floured knife. Each ball gives you 8 scones by cutting across and across again. Brush lightly with reserved egg mixture and place on greased and floured baking sheet. Bake in hot oven (400 degrees) for 15 minutes or until golden. Cool on wire racks. Makes 16. When slicing to butter, it is best to use a serrated knife. This way the scones do not crumble.

TANTALON CAKES
(LEMON SHORTBREAK COOKIES)

Makes about 16 cookies

1/2 cup (1 stick) softened butter or margarine
1/3 cup sugar, preferably superfine
1 teaspoon grated lemon rind
1 large egg beaten
2 tablespoons cornstarch
1/8 teaspoon salt
About 1 1/4 cups all purpose flour
Confectioners sugar

Cream butter with a flat wooden spoon in a large deep bowl. Add sugar gradually, beating until light and fluffy. Stir in lemon rind. Add egg and mix well. Gradually sift in cornstarch, salt and flour, 1/2 cup at a time, using enough flour until mixture can be pressed together to form a ball. Turn out dough on a lightly floured smooth, cool surface. Gently roll out with a wooden rolling pin to 1/4 inch thickness, keeping the shape as circular as possible. With a floured cutter cut into 2 1/2 inch circles. Prick tops of each circle all over with a fork. With a spatula, remove to an ungreased baking sheet, placing 1/2 inches apart. Bake in a preheated 325 degrees oven 12-15 minutes, or until pale golden and firm to the touch. With a spatula, remove at once to a wire rack to cool completely. Sprinkle with confectioners' sugar.

ENGLISH MATRIMONIALS
(OVEN 325 DEGREES)

1 1/2 cups flour
1 cup light brown sugar
1 1/4 cup rolled oats (I use Quaker Quick)
3/4 cup margarine (I use Mazola)
3/4 cup raspberry jam

- Mix together the flour, sugar and rolled oats with a wooden spoon. Cut in the margarine until mixture is crumbly.
- Press half evenly into the bottom of a greased 8 x 8 x

2" baking pan. Spread with jam (a rubber spatula helps to do it gently)

- Sprinkle remaining mixture over jam, covering it completely. Press gently (If you press too hard, the jam comes out the sides)
- Bake in a moderately slow oven 325 F, for 40 to 45 minutes until golden. Cool completely and cut into small squares. Makes about 1 1/2 dozen small square English matrimonia1s. Good if done the day before and allowed to "set" overnight before cutting.

SCOTTISH SCONES
(Oven 425 degrees)

2 cups flour
1/2 cup currents or raisins
2 tablespoons sugar
3 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1/2 cup sour cream
1/4 cup oil
3 tablespoons milk
1 egg, slightly beaten
Heat oven to 425 degrees.

- Combine first 6 ingredients.
- Add remaining ingredients, stirring until dough clings together.
- On well floured surface, toss dough lightly until no longer sticky. Knead 12 to 15 times.
- Divide dough in half. Pat each ball of dough into a 6-inch wide circle with top slightly rounded.
- Brush surface with milk. Sprinkle with sugar. Cut each circle into 6 wedges. Place 2 inches apart on cookie sheet. Bake at 425 degrees for 10 to 12 minutes or until golden brown. Serve with margarine or butter, honey, raspberry or strawberry jam.

Makes 12 scones.



NOVEMBER BIRTHDAYS

07-Nov Jane Chamberlain, Martha Minor
 08-Nov Neal Uhlich, Heather Sciolis
 09-Nov Irving DeGaris
 10-Nov John Michael Schoerner,
 Florence Evans

12-Nov Anne Norrell, Lesley Davis, Bob Swanson, Jr,
 13-Nov Dorothy Roush, Julie Cook, Thom Fitzpatrick
 14-Nov Sam Lenaeus
 15-Nov Ryan Deems, Jeanne Condrey
 17-Nov Dene Schoerner, Marguerite Gist
 18-Nov Cindy Colditz
 19-Nov Bill Carter, Julia Bernhardt, Jordan Campbell
 20-Nov Marlene Uglum, Katie Deems, Margaret Primo
 21-Nov Billy Lindahl, Olivia Crow,
 23-Nov John Godard, Meredith Crow, Samuel Jarrell,
 Elaine Holmes
 24-Nov Snowe Wilks Greene
 25-Nov Amanda Reynolds, Carol Cox
 27-Nov Elizabeth Williams, Judy Smith
 28-Nov Margaret Hickson, Tommy Cox
 29-Nov Liz Mathews, Carolyn Stone, David Hoffman

NOVEMBER ANNIVERSARIES

07-Nov Randy & Lisanne Denmon
 11-Nov Blake & Christy Hitchcock
 15-Nov Chris & Debbie Pyles
 16-Nov Brian & Dede Chase
 17-Nov John & Cindy Hull
 21-Nov Fred & Jeanette Bernhardt
 James & Shirley Hewitt
 23-Nov Van & Kitty Wilks
 Steven & Catherine Minor
 David & Laura Hoffman
 24-Nov Frank & Carol Chapman
 25-Nov Nelson & Susan Gerber



ECW will meet on Tuesday, November 13. Please bring a pot of your favorite soup. We will enjoy the different soups for lunch and then freeze the remaining soup for future use.

CALENDAR OF EVENTS

Nov 9-10 Annual Council Meeting -
 St. Phillips Cathedral
 Nov 11 EYC
 Nov 12 Church office closed
 Meeting the Challenges of Retirement -
 1:00 pm in Parish Hall
 Nov 13 ECW Meeting - 12:00 noon
 Vestry Meeting - 7:00 pm
 Nov 15 Thrift Shop Work Day - 9:00 am
 Nov 16-18 Happening Retreat, Camp Mikell
 Nov 18 St Margaret's Day - Bishop Alexander visit,
 Confirmation
 5-7 pm Youth Homework Helper Stocking
 Nov 19 Meeting the Challenges of Retirement -
 1:00 pm in Parish Hall
 Nov 21-25 Church office closed for Thanksgiving
 Nov 25 Advent Wreath Making, NO EYC
 Nov 30 - Jr. NYC Retreat, Camp Mikell 6-8th Graders
 Dec 2
 Dec 3 Thrift Shop Work Day - 9:00 am
 Dec 5 Adult Education Presentation / Discussion:
 Hugh Mitchell *Christianity and War*
 7:30 pm in the Parish Hall
 Dec 8 Christmas pageant practice - 10:00 am
 Dec 11 ECW Meeting - 12:00 noon
 Vestry Meeting - 7:00 pm
 Dec 15 Christmas pageant practice - 10:00 am
 Dec 16 Lessons and Carols, 9:00 and 11:00
 EYC Christmas Party
 Dec 23 Christmas pageant practice - 10:00 am
 Dec 24 Christmas Eve
 6:00 pm Christmas Pageant
 10:30 pm Carol Singing
 11:00 pm Christ Mass
 Dec 25—Jan 2 Church office closed
 Jan 6 Annual Epiphany party at Hazel's house
 6-9:00 pm

November 11, 2007

	9:00 am	11:00 am
Crucifer	Rob Cooper	Catherine Lindahl
Book Bearer	Michelle Foreman	William Keene
Taper	Taylor Foreman Delaney Paul	

Altar Guild Georgia Keene, Nancy Disinger, Diana Rash, Carolyn Stone

Children's Church Jo Fortner, Bonnie Cooper

Lay Readers	9:00 am	11:00 am
	Randy Denmon	Van Wilks
	Debbie Pyles	Stephanie Turner

Ushers	9:00 am	11:00 am
	Tom Foreman	Fred Bernhardt
	Tom Parmer	George Lenaeus

Thrift Shop

Nov 9

10:00 am - 1:00 pm	Beverly Colditz, Brenda Grubb
1:00 - 4:00 pm	Andra McGill, Ann Price

Nov 10

10:00 am - 1:00 pm Elaine McKinnon, Pamela Saunders

PAPER PANTRY Amanda Reynolds, Jan Uhlich

VESTRY PERSON OF THE MONTH Bill Parrish

November 18, 2007

	9:00 am	11:00 am
Crucifer	Andrew Gordon	Sam Goodson
Book Bearer	Aaron Reynolds	Ellen Brady McGaughey
Taper	Emmery Cary Will Cary	

Altar Guild Susan Souigny, Lisa Crafton, Andra McGill, Diane Fulkerson, Gloria Johnston

Children's Church Linda Parmer, Nichole Bush

Lay Readers	9:00 am	11:00 am
	Jo Fortner	Tony McGaughey
	Randy Denmon	Patrick Malloy

Ushers	9:00 am	11:00 am
	Taylor Gordon	Tom Foreman
	Jim Rash	Bob Graf

Thrift Shop

Nov 16

10:00 am - 1:00 pm	Gail Manley, Amanda Reynolds
1:00 - 4:00 pm	Susan Lenaeus, John Muffley

Nov 17

10:00 am - 1:00 pm Mary Aderhold, Rose Dufour

PAPER PANTRY Amanda Reynolds, Jan Uhlich

VESTRY PERSON OF THE MONTH Bill Parrish

PRAYER LIST

Our parish family: Nicole, Katherine, Lisa, Sumner, Luke and Jack, Larry, Joann, Mikell

Family and friends: Ethan, Annalee, Jackie, Lainey, Eddie, Jon, Betty, Angela, Steve, Jamie, Virginia, Hubert, Bryan, Randy, Bernice, Nicky, Georgina, Edward, Sarah, Caitlin, Stan, Larry, Brenda, Carlton, Tina, Carolyn, Hope, Connie, Joan, Philip, Simone, Skyler, Ashley, Andrew, Eileen, Ray, Esther, Kathleen, Cody, Brad, Anne, Theresa, Tina, Sally, Cooper, Lee, Billie, Mary Anne, Murphy, Jeff, Tim, Lois, Paul, T. Haney

Military: Walker, Steven, Drew, Lyle, Doug, Jessie, David, Matthew, Sarah, Robert, Marshall, Will, Jordan

PRAYER REQUESTS may be submitted or removed by emailing Julie at Stmargarets@charterinternet.com or by phone 770-832-3931.

ST. MARGARET'S VESTRY

Julie Cain - Sr. Warden

Randy Coggins - Jr. Warden

Ron Adams

Jeanette Bernhardt

Bruce Bobick

Cindy Hull

Catherine Minor

Hugh Mitchell

Bill Parrish

Judy Reed

Lin Reed

Susan Souligny

VESTRY COMMISSIONS

Parish Life - Judy Reed, Randy Coggins

Pastoral Care - Susan Souligny, Jeanette Bernhardt

Worship - Cindy Hull, Jeanette Bernhardt, Ron Adams, Judy Reed

Grounds & Operations (Acquisitions / Strategic planning) - Lin Reed, Randy Coggins, Julie Cain, Bill Parrish, Bruce Bobick

Christian Formation - Catherine Minor (Youth), Bruce Bobick (Adult)

Finance - Bill Parrish, Randy Coggins, Lin Reed, Susan Souligny, Cindy Hull

Outreach - Hugh Mitchell, Bruce Bobick



St Margaret's Episcopal Church
606 Newnan St
Carrollton, GA 30117

Phone: 770-832-3931

Fax: 770-214-2697

Email: Stmargarets@charterinternet.com

Rector: Hazelglover@charterinternet.com

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