



St Margaret's Notebook

October 30, 2008

From the Rector "Fall, Sewanee and the Communion of Saints"

If all goes as planned

I'll be driving up to Sewanee this week and
through the gates onto the domain of the University of the South.
The mountain should be beautiful this time of year and
the scheduled lectures for alumni of the seminary should be inspiring.
Yet, my excitement about this 24-hour jaunt has to do with memories
of my years there as well as an ever-present sense of God's presence
in that place. Let's just say it's one of my "thin places."

On this All Saints weekend, I'm remembering an All Saints celebration
my children and I had on the bluff at St. Mary's convent in the early 1990s.
The whole event was orchestrated by my then 6 year old son, Patrick.
"I didn't get to go to MawMaw or Papa Newt's funeral" he argued.
(We had decided he was too young to go to his grandparents' actual services.)

The owner of Taylor's Hardware opened the store on Sunday morning
so we could pick up the dozen helium filled balloons Patrick wanted.
My homiletics professor agreed to celebrate the Eucharist.
When we had everything we needed - bread and wine, balloons, confetti,
a priest and a Book of Common Prayer - we headed to the bluff.

On the rocks overlooking the valley we wrote notes to our saints
"I love you." "I miss you." "I'm in first grade."
As you can imagine, we laughed and cried as we watched
those notes soar up to heaven dangling from brightly colored balloons.

If all goes as planned, I'll be on that same bluff for a few hours this week
remembering, celebrating, giving thanks for life and
for all the saints who from their labors rest.

In peace and with deep joy,

Clare +

**MORE PUMPKINS ARRIVE!
THANKS TO ALL WHO HELPED
UNLOAD PUMPKINS IN THE RAIN**



NEW ACOLYTES

New acolytes were presented their acolyte crosses on Sunday, October 26. Liam Hulstine, Cate Paul, Maddie Jarrell and Sam Jarrell received theirs at the 9:00 service and Joshua Howell and Olivia Castleberry received theirs at the 11:00



FALL FESTIVAL





2009 STEWARDSHIP Thanks to all of you who have generously returned your pledge card. If you have not received a pledge card or if you need another card for any reason, please contact the church office at 770/832-3931. The Vestry and Finance Committee will be determining our 2009 budget based on pledges received in the next month. Your continued support of the work and ministry of St. Margaret's is greatly appreciated.

REMEMBER TO SET YOUR
CLOCKS BACK ONE HOUR
BEFORE YOU GO TO BED
ON SATURDAY NIGHT.



Adult Education Presentation / Discussion - Wednesday, November 5, 7:30 pm in the parish hall. Joe Cumming will present *The Poetry of God*.

ATTENTION THRIFT SHOP WORKERS!!

At the ECW meeting we made the decision to get rid of the Thrift Shop land line phone and use a TracPhone, a pre-paid cell phone, instead. The TracPhone will be kept in the bag with the money. You can use this phone to call out and, of course, you can receive calls on it. It will have the same number as before but we request that you use your cell phone for personal calls. Our phone was costing us \$579.48 a year and right now we need to cut cost and that was one way we felt we could save. We will start using this **TracFone the first of November**.



We celebrate the birth of Carolyn Ann Collins on Tuesday, September 30, 2008. Carolyn Ann is the daughter of Phil and Ruthie Collins and granddaughter of Susan Souigny.



**EYC
NOVEMBER CALENDAR**



Nov. 2 Oral History project with Steve Goodson, HH Stocking prep

Nov. 9 Downtown Dessert Outing – We will walk to Gallery Rowe for hot cocoa, coffee and dessert, bring \$ for your treat & **DRESS WARMLY!** 5 – 7 pm



Nov. 16 St. Margaret's Day Big / Little Service Project, 5 – 7 pm



Nov. 23 Advent Meditation & Preparations, 5 - 7 pm



Nov. 30 Thanksgiving Break – no meeting



EYC DINNER HOSTS

NEEDED! Parents of EYC members are asked to periodically take a turn hosting dinner for the group. Our tweens and teens are always appreciative and even help do the dishes! Currently hosts are needed for November 2, 9, 16, 23 and Dec. 7. Sign up on EYC calendar posted on the kitchen bulletin board. Thanks!

**ANNUAL HOLIDAY
GREENS SALE
COMING SOON!**

Each November our J2A class sells fresh trees, wreaths and garland, and this year sales will run through November 23rd. All greens come direct from the farm on NC and are the freshest you'll find. Order forms will be available at church beginning November 2nd.





ST MARGARET'S DAY is Sunday, November 16. A sign up sheet for those who would like to provide food and or beverages or volunteer to help set up and clean up for the reception will be posted on the bulletin board in the parish hall. 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 matrimonials. 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.

**IRISH OR SCOTTISH OATMEAL BREAD
(OVEN 375 DEGREES)**

- 1/2 cup whole wheat flour
- 1 cup sifted all-purpose flour
- 1 1/4 teaspoons of baking soda
- 2 tablespoons butter or margarine
- 3/4 teaspoon salt
- 1/4 cup sugar
- 1 cup rolled oats
- 1/2 cup raisins or currents
- 3/4 cup of buttermilk (between 3/4 and 1 cup)
- 1 egg beaten

Sift together all purpose flour, salt, baking soda and sugar. Place in mixing bowl.

Stir in whole wheat flour
 Add buttermilk to beaten egg and stir
 Slowly stir egg and buttermilk into flour mixture
 Beat with electric mixer about 30 seconds
 Stir in raisins
 Turn into greased and floured 7" or 8" cake pan
 Pat out to almost size of pan. Cut crosswise clots in top of dough. Do not cut all the way through.
 Bake at 375 degrees about 30 minutes or until toothpick comes out clean.
 Cool about 10 minutes in pan, then turn out on rack.
 Eat warm or cold with butter.



OCTOBER BIRTHDAYS

- 28-Oct Barbara Paul
- 29-Oct Monica Adams, Steve Adams

NOVEMBER BIRTHDAYS

- 04-Nov Mary Hart, Alexis Graf, Pat Gibbons
- 05-Nov Fran Chalfant, William Mizell,
- 06-Nov Carolyn Cary, Swede Sullivan, Martin Shook
- 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 Jeanne Condrey
- 17-Nov Dene Schoerner, Marguerite Gist
- 18-Nov Cindy Colditz
- 19-Nov Bill Carter, Julia Bernhardt
- 20-Nov Marlene Uglum, 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, Virginia Morast
- 27-Nov Elizabeth Williams, Judy Smith
- 28-Nov Margaret Hickson, Tommy Cox
- 29-Nov Liz Mathews, Carolyn Stone, David Hoffman

NOVEMBER ANNIVERSARIES

- 02-Nov Dave & Amanda Reynolds
- 02-Nov Alex & Susan Roush
- 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

DID WE LEAVE YOUR BIRTHDAY OR ANNIVERSARY OFF OUR LIST? CALL JULIE IN THE CHURCH OFFICE, 770-832-3931 OR EMAIL: STMARGARETS@CHARTERINTERNET.COM WITH THE DATES.

CALENDAR OF EVENTS

- Nov 3 Thrift Shop clean up - 9:00 am
- Nov 5 Wednesday Night Adult Education Series - *The Poetry of God*, Joe Cumming.
- Nov 11 ECW Meeting - 12 Noon in the Parish Hall
Vestry Meeting - 7:00 pm in the den of the Gable House
- Nov 14-15 Diocesan Annual Council - Decateur
- Nov 16 **ST MARGARET'S DAY**
- Nov 23 Rite 13 Ceremony - 9:00 am
- Nov 27-29 Church office closed for Thanksgiving
- Dec 3 Wednesday Night Adult Education Series - *God and Animals*, Rose and Mike Coker.
- Dec 4 Prayer Shawl Ministry - 10:00 am in the Parish Hall
- Dec 5 Jr DYC
- Dec 14 Diocesan Confirmation at Cathedral - 4:00 pm
- Dec 21 Lessons and Carols - 9:00 am and 11:00 am

NOVEMBER 2, 2008

	9:00 am	11:00
Crucifer	Michelle Foreman	Randy Hooper
Book Bearer	James Cochran	Megan Hooper
Taper	Will Cochran Taylor Foreman	

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

Children's Church Bonnie Cooper

Lay Readers

9:00 David Lovvorn, Bob Sullivan
11:00 Bill Brewer, Bunny Godard

Ushers

9:00 Guyton Cochran, Tom Foreman
11:00 Mary Hart, John Muffley

Thrift Shop

October 31
 10:00-1:00 Sherry Foreman, Brenda Grubb
 1:00-4:00 Liz Mathews, T.B.A.

November 1
 10-1:00 Mary Aderhold, Rose Dufour

October Hostesses

Karen Swanson, Angela Cunningham, Gail Palladino, Mary Hooper, Charlotte Dufour, Gail Manley, Alizon Garmon, Brooke Daniel, Marsha Daniel, Catherine Gordon

October Paper Pantry Fran Robinson, Gloria Johnston

OCTOBER VESTRY PERSON OF THE MONTH
Catherine Minor

NOVEMBER 9, 2006

	9:00 am	11:00
Crucifer	Zachary Gordon	Tom Fitzpatrick
Book Bearer	Elizabeth Crafton	Joshua Howell
Taper	Will Crafton Harper Minor	

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

Children's Church Mary Alice Cochran

Lay Readers

9:00 Randy Denmon, T.B.A.
11:00 Bob Claxton, Lacey Robinson

Ushers

9:00 Micheal & Lisa Crafton
11:00 David Basil, Nicole Bush

Thrift Shop

November 7
 10:00-1:00 Elaine Holmes, Liz Key
 1:00-4:00 Pat Brunson, Susan Lenaeus

November 8
 10-1:00 Mary Aderhold, Rose Dufour

November Hostesses

Marcy Alexander, Sally Bobick, Bonnie Cooper, Lisa Gezon, Brenda Grubb, Margaret Hickson, Pam Howell, Gail Manley, Pauline Rodwell, Pamela Saunders, Anita Wright

November Paper Pantry Amanda Reynolds, Martha Goodson

NOVEMBER VESTRY PERSON OF THE MONTH
Andra Morris

PRAYER LIST

Our parish family: Nicole, Katherine, Sumner, Luke and Jack, Larry, Jan, Alice, Georgia, Chris, Annalee, Hope, Sarah, Margaret, Joe, Diana

Family and friends: Jackie, Lainey, Nicky, Brenda, Tina, Barbara, Murphy, Lois, Henry, Lisa, Drew, Jeanette, Cliff, Renee, Ashley, Maya Ruby, Gladys, Clara, Brenda, Laura, Elizabeth, Beverly, Cynthia, Ron, Kim, Dorothy, Georgia and Ashley, Terry and Lisa, Brent, Hazel, Tony, Carmen, Kathy, Lucille, Kim, Jackson, Bruce, Jane, Gene, Sylvia, Paula

Military: Walker, Steven, Lyle, Doug, Jessie, Matthew, Sarah, Robert, Elizabeth, Will, Jordan, Stacey, William, Andrew

“Our prayer unites us” The intercessory prayer group is now meeting at a new time on Wednesdays. The meeting time is 12:00 NOON and is followed by the celebration of the Eucharist at 12:15PM. You are welcome to join us for this very important intercessory ministry. Anyone desiring intercessory prayer, or if you have someone you would wish to nominate to receive the blessing of these prayers, please contact Nancy Elder or Julie. We will pray for people for a period of one month and then we need to be advised if additional *time is needed*. As it is important to keep this intercessory list current, please plan on advising us when the need for specific prayer for an individual has terminated. This will prevent us from having a long unwieldy list of persons no longer in need.



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Rector: Hazelglover@charterinternet.com

ST. MARGARET'S VESTRY

Bruce Bobick - Sr. Warden

Randy Coggins - Jr. Warden

Guyton Cochran

Cindy Hull

Tony McGaughey

Catherine Minor

Andra Morris

John Muffley

Hugh Mitchell

Judy Reed

Lin Reed

Susan Souigny

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Return service requested