

# WORDSEARCH: FIREWORKS

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

FIREWORK	GUY	DARK	GUNPOWDER	CELEBRATIONS
ROCKET	FAWKES	NIGHT	BONFIRE	EFFIGIES
SPARKLER	NOVEMBER	PLOTS	BANG	REMEMBER
CATHERINE	FIFTH	STARS	LIGHTS	PARLIAMENT
WHEEL	SKY	TREASON	LORDS	

## SHOEBOX APPEAL

We will again be supporting the Samaritan's Purse Shoebox Appeal.

Please listen out for further details regarding this, and start collecting small items to go in your boxes.

This will light up someone's Christmas and every box and donation are greatly appreciated by the children who receive them.

FOR INFORMATION TO  
BE INCLUDED IN THE NEXT  
NEWSLETTER

CONTACT A JOSHAM  
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BY 18/11/2018

# ST MICHAEL AND ALL ANGELS CHURCH

## NEWSLETTER

NOVEMBER 2018



### A NOVEMBER THOUGHT:

When we stop and look at life, the world and all of creation, we are humbled by the realisation that we are just a small part of God's mosaic; our Creator has the master plan.

All we can do is live, play our part and treat ourselves and all that we meet with love and respect.

Gratitude teaches us that in life there is a balance; for every negative there is a positive.

### PRAYER

Thank you God for all that you have given us, thank you for all that you have taken from us and thank you for all that will be.

Father God, bless us each day on our journey. Amen.

### BS3 PRAISE AT ST PAUL'S CHURCH

St Paul's Church in Southville are running a Praise and Prayer evening on Sunday 11<sup>th</sup> November at 7:30pm.

The guest speaker is Kyle Henderson-Begg.

### BROWNIES AND BOYS' BRIGADE

We have a Brownie Pack connected to the church; if anyone would like further information about this group, please see Donella.

The Boys' Brigade Company, also connected to the church, meets in the Community Centre across the road. Please see Ian or Andy P for more details.

### VOLUNTEERS FOR WILD GOOSE CAFE

Please let us know if you would like to join our team of volunteers helping out at the Wild Goose Cafe.

### BIBLE AND FELLOWSHIP CLASS

The weekly Bible and Fellowship class is being moved. It is now on a Thursday, and alternating between ourselves and St Francis Church.

Please come and join us, and don't worry there's no homework, and no knowledge of the Bible needed.

Just a willingness to get to know more about the Bible and each other. Please ask if you would like any further details.

RECIPE OF THE MONTH:

CHRISTMAS CAKE

Ingredients

225g/8oz plain flour, ¼ tsp salt, ½ tsp mixed spice, ½ tsp ground cinnamon, 200g/7oz butter, 200g/7oz dark brown sugar, 2 tbsp black treacle, 1 tbsp marmalade, ¼ tsp vanilla essence, 4 free-range eggs, lightly beaten, 800g/1¾lb mixed dried fruits, 100g/3½oz mixed candied peel, 150g/5oz glacé cherries, halved, 100g/3½oz blanched almonds, chopped, brandy. To decorate 200g/7oz marzipan, 1-2 tbsp apricot jam, warmed. For the royal icing 3 free-range egg whites, 600g/1lb 5oz icing sugar, sieved, 1½ tsp liquid glycerine - optional, 1 tbsp lemon juice

Method

Heat the oven to 150C/300F/Gas2. Grease a 20cm/8inch round or an 18cm/7inch square cake tin and line the bottom and sides with baking parchment.

Sieve the flour, salt, mixed spice and cinnamon into a bowl.

Cream the butter and the sugar in a large mixing bowl and then mix in the sugar, treacle, marmalade and vanilla essence until light and fluffy.

Mix the eggs a little at a time into the mixture adding a tablespoon of flour mixture with the last amount.

Fold in the remaining flour mixture until well mixed and then mix in the dried fruit, mixed peel, glacé cherries and the almonds.

Turn the mixture into the prepared tin and make a slight hollow in the centre.

Bake in the oven for 3 hours and then test with a skewer. If not ready bake for up to another hour testing every 20 minutes until the skewer comes out clean. You may need to cover the top with a piece of foil if it begins to look too dark.

Remove from the oven and leave to cool in the tin for 15 minutes. Turn out on to a wire rack and leave to cool.

Once cool, make a few holes in the cake with a skewer and pour over 3-4 tbsp of brandy. Let the brandy soak into the cake. Store the cake wrapped in foil and in an airtight tin or plastic container, holes side up. For a rich and moist cake, spoon over a few tablespoons of brandy every week until you are ready to ice and decorate your cake.

To decorate the cake, place the cake on a foil board or cake plate. Dust your hands and the work surface with a little icing sugar and knead the marzipan until soft. Roll out half the marzipan to fit the top of the cake and roll out the rest in strips to fit around the sides of the cake.

Brush the cake all over with the warmed apricot jam and then place the marzipan on top and around the cake. Cover the cake with a clean tea towel and then leave in a cool place to dry for at least one day.

To make the icing, lightly whisk the egg whites adding the sugar at intervals. Beat well until the icing reaches soft peaks. Add the glycerine if using and the lemon juice. Spread icing all over cake either flat iced using a clean ruler or by forming soft peaks. Decorate with Christmas ornaments.

Please let us know if you have any recipe ideas you would like included.

WINTER FAIR

The Winter Fair is being held on Saturday 24th November from 12:00pm - 2:30pm.

Please let us know if you can help or if you have any goods we can sell.

Please also invite your friends, family and community to join us.

Come along; it will be fun for everyone and will help raise important church funds.

FUNDRAISING

We are currently in the process of devising an 'Action List'.

This list will consist of important causes for which the church will be fundraising.

We currently have several areas where action is required and more details of these big and small projects will be released shortly.

Any donations to these projects and general church funds will be most appreciated.

If you have any ideas of how we can raise money for each of these special projects or if you have any special donations you would like to make please let us know.

Some of the ideas being discussed may include:

A Piano Frame, Hymn Books, PA System, Windows, Roofing and Stone Work Repairs, Church Resources and Equipment/Supplies.

We are sure there will be other ideas on this list as well, please have a think.

BONFIRE NIGHT

There will be a bonfire in Victoria Park on the 5th November. This will be a fun community event.

We are getting involved by having a 'hot dog' stall, it would be great if you come to see us.

We also require help for this event; for more details please see Sheena.

CHRISTMAS

Advanced warning: as you may have realised, Christmas is coming up shortly.

We will be having lots of different services and activities over this time and may require help with some of them so look out for more details.

Please also invite your friends, family and community

DATES FOR YOUR DIARY:

NOVEMBER:

SUNDAY 25th

SUNDAY 4th

Service taken by Rev Andrew Doarks

Service taken by Sally Tooze LLM

AN EXTRA NOTE FOR YOUR CALENDAR:

REMEMBRANCE SUNDAY 11th

MONDAY 5th

Service taken by Rev Andrew Doarks

Bonfire Night (there will be a bonfire and stalls in Victoria Park)

SUNDAY 18th

SATURDAY 24th

Service taken by Andrew Josham LLM

Winter Fair 12:00pm - 2:30pm