

# Burnt Ash Methodist Church

## Newsletter



### *Hello All*

A lot of thought and consideration has gone into making the church safe for people to return to services. David has produced a comprehensive risk assessment for us to comply with and we were rewarded last Sunday (6<sup>th</sup> September) with a very good congregation of 25 spaced out in the church.

Our preacher was Rev. Paul Hulme who used our rich heritage of hymns in our hymn book to remind us of our faith in a God of love who renews us every morning and of the beauty of his creation.

This week I am taking the service and we shall be using some prayers from the worship book and listening to hymns on YouTube. We are so fortunate for the range of resources at our disposal to be able to worship in current circumstances.

At the moment we haven't got our Open Wednesday sessions but may be able to reinstate them around Christmas time if we can think how to do it in good way.

We give thanks that Rohama's mother has much improved after being in hospital and unwell for several weeks. We look forward to meeting with Rohama again soon.

Best wishes *Mary*

I hope you have enjoyed the monthly newsletters, and that you have found it a way of feel connected over the past six months. It has been a pleasure putting them together. However, now that many of you are returning to church, I will not be producing the newsletter so frequently. We still have news and stories etc. that are worth sharing so this probably won't be the last edition: perhaps you have some Christmas items you would like to see in print??

Keep in touch; keep well; may God's love surround you, and those whom you love.

*Linda*

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### Service of Welcome for Reverend Charles Ilunga

*By Jeannette*

I had a phone call from Richard Grocott who was organising the Service of Welcome for the new minister the Reverend Charles Ilunga, who is coming to Forest Hill and Sydenham churches. At a certain point in the service the Senior Circuit Steward calls on the congregation to support the new minister with our friendship, support and prayers as we join together in the work to which God has called us. The congregation responds **With God's help we will**. As Garry Young, our Senior Circuit Steward was on holiday, would I fill that role? Yes I would, I had done that on several occasions and then offered the hand of friendship. Well that won't happen will it!

So, on Saturday afternoon I made my way over to Forest Hill where the service was to take place. I knew it well and had preached there last on New Year's Eve, that quiet time between Christmas and the New Year. How was it going to be? When I arrived, it was early because I wondered if I had any further instructions and I hate to be late. I was greeted at the door by Sandra Floy the Senior Church Steward. My name was recorded for test and trace purposes and I was given instructions for the route into the Church and that I was not to deviate from that route. There were about 30 chairs separately spaced and other chairs taped off. People wore masks and if they smiled, I couldn't see it, but it was lovely to sit in Church and hear the organ play, in fact I felt quite emotional.

The service was taken by Richard and the sermon was given by Rev Nigel Cowgill our District Chair. The opening prayers were given by Chris Watkins, a local preacher from Sydenham. When the hymn was played, we stood and I hummed quietly to myself as we saw the words displayed on the screen. I felt quite moved to hear the organ playing as we worshipped silently. When Nigel gave his sermon, he apologised that he might be a bit rusty as he hadn't been in Church since lockdown. I think I was due to take the Mother's day service at Burnt Ash but the Church was closed before I could do it, so we will all be a bit rusty too. He did well and so did Charles who thanked us for our welcome and promised to work with us and pray for us all. He gave the prayers of Thanksgiving and the final blessing.

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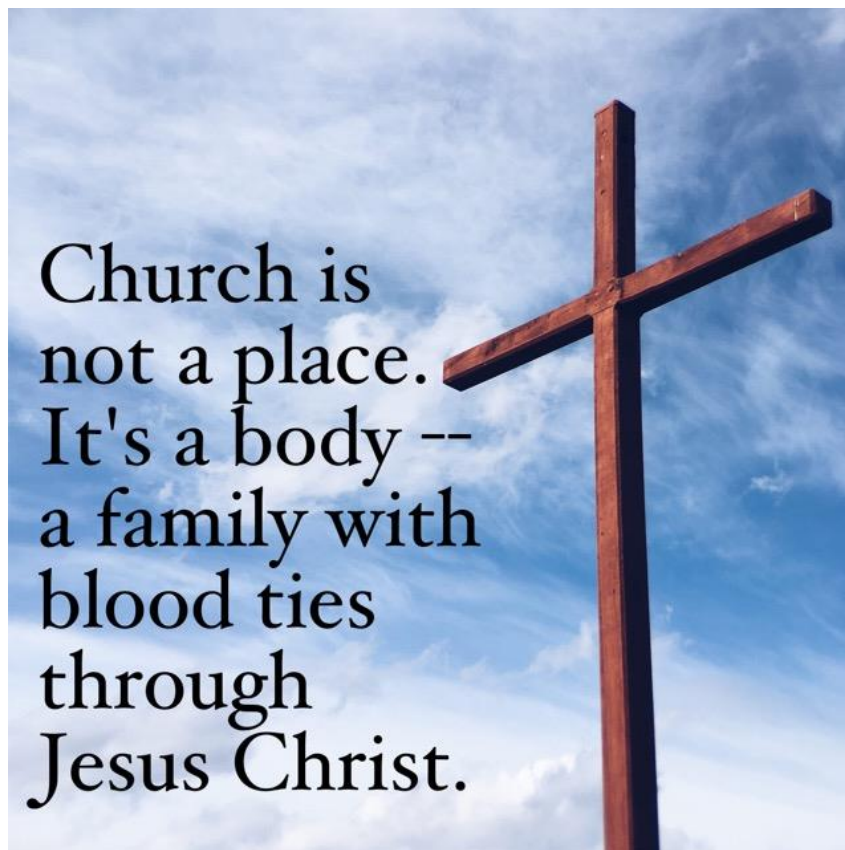
## Newsletter

Afterwards we left the Church and once we had left the building, could take our masks off but still keeping our distance. It was lovely to see people face to face after so many months and though we did not sing, I felt we had worshipped together, and I was glad that I had been there. So perhaps it will be different when we get back to our Church and the social observances that we will have to do, yet it will still be worship and worth being there.

So as we move on to another phase with Covid 19 let us rejoice that we can worship together even with the restrictions placed upon us, because I felt the Spirit there and that it was all worth it.

God bless you all.

*Jeannette*



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### Burnt Ash Church Family: Virtual Coffee Morning

A short meditation taken from 'The Rhythm of Life' by David Adam



### Creation

Creator, Father of all, you give us life,  
You give us love, you give us yourself,  
Help us to give our lives, our love, ourselves, to you.

Whatever befalls the earth befalls the children of the earth.

**Every part of the earth is sacred.**

The air is precious, for all of us share the same breath,

**Every part of the earth is sacred.**

This we know, the earth does not belong to us: we belong to the earth,

**Every part of the earth is sacred.**

This we know, all things are connected; like the blood that unites one family,

**Every part of the earth is sacred.**

Our God is the same God, whose compassion is equal for all;

**Every part of the earth is sacred.**

We did not weave the web of life; we are merely a strand in it.

**Every part of the earth is sacred.**

Whatever we do to the web we do to ourselves

**Every part of the earth is sacred.**

**For all belongs to our Creator.**

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PSALM 95:1-7

**The Lord our God is a great God.**

Come, let us sing to the Lord; let us shout for joy to the rock of our salvation.

Let us come before his presence with thanksgiving and raise a loud shout to him with psalms.

For the Lord is a great God, and a great king above all gods.

In his hand are the depths of the earth, and the heights of the hills are his also.

The sea is his, for he made it, and his hands have moulded the dry land.

Come, let us bow down and bend the knee, and kneel before the lord our Maker.

For he is our God, and we are the people of his pasture, and the sheep of his hand..

**The Lord our God is a great God.**

**1 Chronicles 29:11-13**

Yours, O Lord, are the greatness, the power, the glory, the victory, and the majesty; for all that is in the heavens and on the earth is yours; yours is the kingdom, O Lord, and you are exalted as head above all. Riches and honour come from you, and you rule over all. In you hand are power and might; and it is in your hand to make great and to give strength to all. And now, our God, we give thanks to you and praise your glorious name.

Lord our God, you renew the face of the earth and bring newness to our world; Restore the waters, refresh the air, revive the land, breathe new life into all your creation.

And begin with us.

The Lord, the creator of heaven and earth,  
Bless and guide you in all that you do,  
Confirm and strengthen you in all goodness,  
And keep you in life which is eternal.

**Amen**

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### Harvest wrappings

God hides his living seeds  
in rosy apples, ripening pears  
and juicy oranges;  
In red tomatoes, rounded Swedes  
and long, green, dangling runner beans.  
To hang the trees with purple plums,  
he sends the sun and rain in bouts  
and vines with luscious grapes are decked.  
He gives us broccoli and sprouts.



As harvest time returns,  
the varied ways in which God wraps  
life-giving seeds,  
make for colourful display  
of fruit and flowers of every kind.  
Beauty of pattern and design –  
this is a feast for all to share,  
filling our hearts with gratitude  
for God's incessant love and care.



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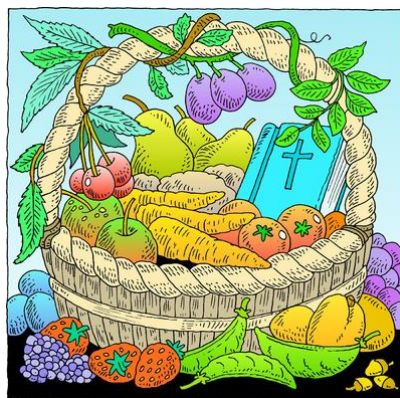
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These wrappings are themselves  
part of his providential plan,  
not to be thrown aside,  
for juicy fruits and tasty veg  
will meet our needs throughout the year.

In free and plentiful supply,  
minerals and vitamins are there,  
to keep our bodies fit – clear skin,  
strong bones and teeth and healthy hair.



So, when in many lands  
we eat the fruits, and sow the seeds  
in partnership with God,  
sharing his gifts in love and peace,  
he feeds us with delicious food,  
renewing body, mind and soul,  
both now and in the future days.  
Then we, in glad, responsive love,  
will give him joyful thanks and praise.



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### Recipe Page

*From Jeannette:* When I first got married in 1959 I used to take the Woman magazine. One day they put in a book called 'How to use one pound of mince'. I think it was dated 1953 or thereabouts. This was one of the recipes. I still have that book. At that time there was not much choice of tinned food and definitely no tomatoes. So, when the girls came to stay in 2016, we used this recipe and I updated it to include tinned tomatoes and using metric weights etc., so there are measures for Imperial and Metric. It definitely works and is an alternative to mashed potato, for shepherd's pie.

### Jeannette's Mince Cobbler

#### *Original recipe*

¼ lb onion, 1 oz lard or cooking fat, 1lb raw minced beef, 3 level tbs plain flour, ¼ pt stock or water, ½ lb skinned sliced tomato, salt & pepper.

Scone topping: ½lb self-raising flour, 1 level tsp salt, ½ level tsp dry mustard, pinch pepper, 2oz butter or margarine, 6tbsp milk

#### *Method*

Peel and slice onions thinly and fry in melted fat until golden. Stir in minced beef and cook turning for 2-3 minutes. Sprinkle in flour and salt and stir until well blended. Gradually add stock or water and tomatoes. Add sauce and seasoning. Stir until mixture come to the boil. Cook for 2-3 minutes still stirring until mixture thickens. Turn into a shallow greased oven proof dish. Cover with grease proof paper or foil. Bake in a moderate oven (375 deg F- gas mark 4) for 30 minutes. Remove meat from oven increase temp of oven to hot (425 deg Gas mark 7). Remove foil from dish and arrange scones to form border on top of meat and cook in a hot oven for 15-20 minutes.

#### *Scone topping*

Sift flour, seasoning and mustard into bowl. Rub in butter or marg, until mixture resembles fine breadcrumbs. Mix to a soft but not sticky dough with the milk.

Turn onto a floured board, knead until smooth Roll out to a centimetre thick then cut using a round cutter. Serves 4.

#### *What we did-*

We cut 2 medium sized onions and fried in 25 grammes of fat or marg. We took one pack of 500 grammes of mince and followed original recipe. We made a thick gravy using bisto gravy and added that along with 1 can of chopped tomatoes. We cooked for 2-3 minutes then put it onto a greased, oven proof dish and covered it with foil.

We cooked it in a preheated oven at 180 deg C for 30 minutes. Remove from oven and put up heat to 200/220 deg . Remove foil and place scones on top. Cook for a further 15/20 minutes until scones look light brown. Scones ingredients: 200 grammes of SR Flour, 50 grammes of Margarine, ½ level sp mustard, 1 level tsp salt, 6 TBSP milk.

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### **Hairy Bikers' Apple and Blackberry crumble**

This recipe serves 6 people and takes around 1hr and 5 mins to prepare and cook. If you have any leftover, store in a bowl covered in clingfilm in the fridge. You can reheat (removing the clingfilm) or serve cold the next day. Serving suggestions would be vanilla ice cream, custard or fresh cream.

#### Ingredients:

- 3 eating apples, peeled, quartered and cored
- 2 Bramley cooking apples, peeled, quartered and cored
- 300g blackberries
- 2 tsp cinnamon
- 100g demerara sugar

#### *Topping:*

- 175g Plain flour
- 1 tsp cinnamon
- 140g soft brown sugar
- 35g porridge oats
- 180g cold unsalted butter

#### Method

- Put the quartered apples in a bowl and shuffle them around to mix them up a bit. Mix the cinnamon with the sugar in a separate bowl. Put half the apples in an oven dish and sprinkle with a third of the sugar mixture. Add the blackberries and sprinkle with the second third of sugar mixture. Cover with the remaining apples and add the remaining sugar and cinnamon mixture.
- To make the crumble topping: Put the flour and cinnamon in a bowl and mix well, then stir in the sugar and the oats. Cut the butter into small cubes, add to the mixture and rub it in with your fingertips until the mixture is the texture of breadcrumbs. Lay the crumble mixture on top of the fruit.
- Preheat the oven to 170°C, gas 3 and bake the crumble for about 40 mins. Keep an eye on the top. The sugar should go golden, not black.



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### **Struggling with technology!**



I don't know about you, but I am finding our increasing dependence on technology a real strain on the brain! Almost everything has to be done on - line! Even our conversations are by email, text, Skype, zoom etc. etc. etc. Ordering food, clothes, shoes, all on - line! Booking tickets for venues, slots for meals, clicking on menus, all on - line.

I spoke to the Doctor via video link and had to show him the problem via face time! All completely mind blowing.

I've been trying to download YouTube clips on to a power point - so many steps involving about four different people to teach me the technique!! All so easy they say! Of course, it is when you know what to do! "Perhaps your computer's too old"! No! It's 2020 model! Then trying to get it to work on the screen at church - needing a new connector from my computer to the projector lead which David kindly ordered, and finding we need a longer lead to connect the sound which Graham managed to do. The internet link was spasmodic, and we had to use a car WiFi plugged into a power pack from Jenny to get sufficient signal! May need a dongle! Or realign the internet link.

It makes me feel like a dinosaur! Out of the dark ages! - when all these things come so naturally to those in the know.

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A whole new science and ways of working caused by a microscopic virus!

Spending money to be pc and stop polluting with spent paper masks by ordering a couple of funky looking ones - (on-line of course!) and finding I couldn't breathe in them! If you have a vent to breathe better it doesn't protect other people from your germs!

Can't win really!

And, by the way, what is money?! I've only used a card for months - I expect they will phase out cash by Christmas!

And finally - spending too much on on-line auction and then the china things arrived smashed - twice!!

Anyway, hope you're all keeping well and coping better than I am!

See you soon, *Mary*



If you have an article, recipe, prayer, or any other item of interest that you think would be appropriate for any future editions of the Burnt Ash newsletter, please email it to me at [rynind@aol.com](mailto:rynind@aol.com).

Thank you.

*Linda*



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### Bible quiz *Answers*

1. What is the last word in the Old Testament? *Curse*
2. By which previous name was Paul of Tarsus known as? *Saul*
3. Whose wife was turned into a pillar of salt when she looked back? *Lot's*
4. In the bible, who is said to have lived on a diet of locusts and wild honey?  
*John the Baptist*
5. How many years did Noah live for after the flood? *350*
6. There are only three angels named in the bible, Michael and Lucifer are two, name the other? *Gabriel*
7. The book of Esther is unique because it does not mention which word?  
*The word 'God'*
8. The Bible was written in three languages - Hebrew, Koine Greek and which other language? *Aramaic*
9. Who made the first translation of the Bible into English in 1382?  
*John Wycliffe*
10. Name the longest book of the Bible with 150 chapters? *Psalms*
11. In what city was Jesus born? *Bethlehem*
12. Who took the place of Judas in the twelve disciples? *Matthias*
13. Who was the older brother of Moses? *Aaron*
14. What kind of wood was Noah's ark built from? *Gopher wood*
15. Who, following Moses' death, became the leader of the children of Israel?  
*Joshua*

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