

# A VIRTUAL KIDS WEEK CLUB

For God so loved the world that He gave His only Son that whoever believes in Him will not die but have eternal life

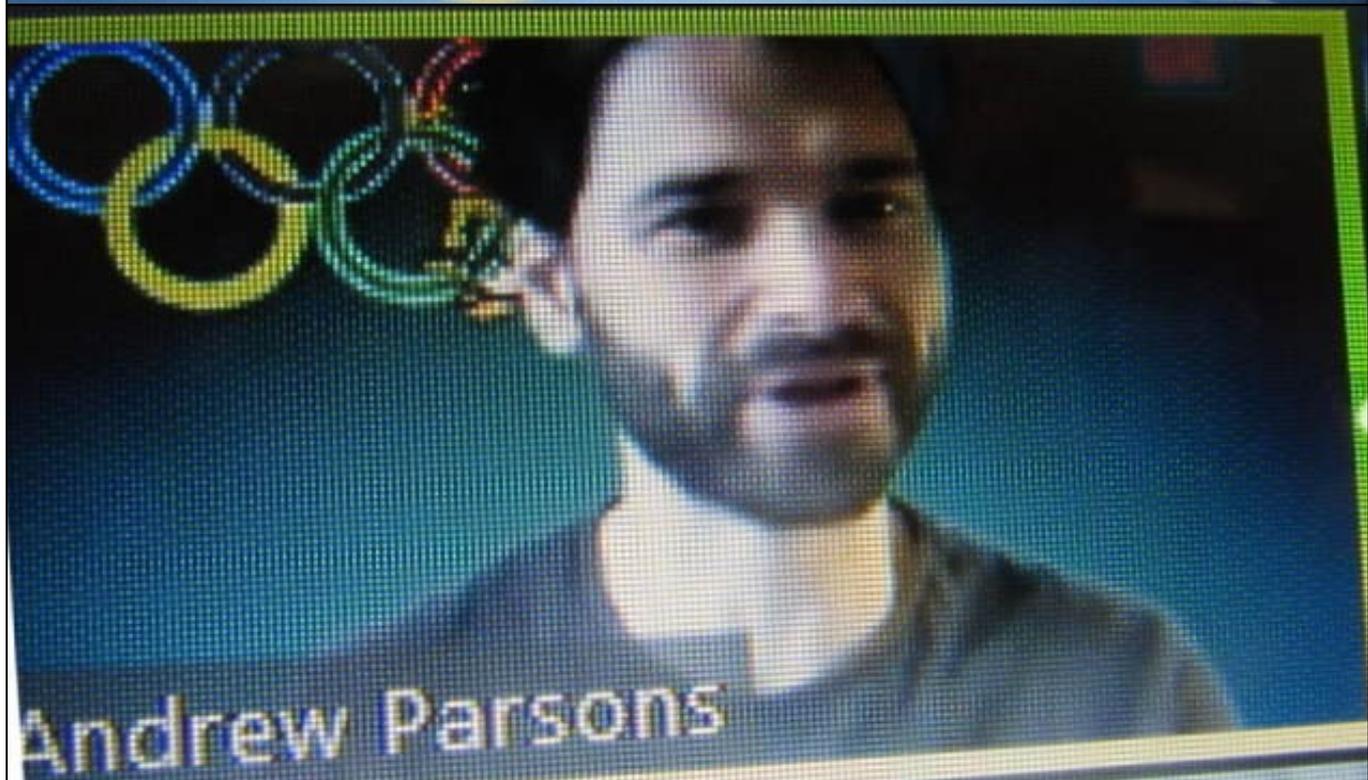
**STRONG**  
The power of Christ can work through me. When I am weak, then I am strong.

**A LEADER**  
Lead me by your truth and teach me for you are the God who saves me.

**FINISH**  
Run the race has set before. We do this keeping our on Jesus.

**BRAVE**  
When I am afraid, I will trust in you.

**HONEST**  
May truth and honesty protect me, for I put my hope in you.



St Marys have run a Weeklong Kids Club for over 10 years - lead by Margaret Oultram followed by Natasia Bullouch, in the church - and now, Andrew Parsons has run a ZOOM Club from Mon 27th July through to Sunday 2nd August - due to Covid-19. The overall theme was the Olympic rings.

**REOPENING St Nicholas and St Marys Plan**

**As we continue on our journey towards reopening, this is the next step finding out who wants to come and when. The reason we are looking at St. Mary's on a Sunday and St. Nicholas on a Thursday is in the hope of not having to do cleaning, we get to do the 72 hour waiting period. Also St. Mary's will be slightly easier to do a one way circulating system. Kindest Regards rev. Martyn "woody" Woodsford**

With businesses starting to move back into their buildings, we are hoping to open up our churches again for worship and pastoral services in September. We know you will appreciate the chance to meet and worship together in person again. Being a people called to love one another, we need to make sure that we keep each other safe and protect the more vulnerable amongst our community above our desire to meet together again. With everyone's safety in mind, certain measures will be in place:

- Face masks/ coverings must be worn
- Everyone will need to clean their hands on the way in
- Everyone will need to leave name and contact details (we have to keep this information for three weeks)
- Physical distancing will be maintained (families can sit together)
- No Sunday School/ children's activities
- No singing
- No communion
- No greeting in peace
- The church will need to be cleared of people directly after the service

The restrictions mean that we will be doing shorter morning prayer or contemplative services. Because of physical distancing, **seating will be limited**, therefore we are looking to invite people each week on a rota system so that everyone who would like to meet in the building has the chance to do so. Depending on the response, you may only receive an invitation every few weeks. **We will continue with our Zoom services on Sundays and Wednesday evenings as well so that as many people as possible have the chance to join in with worship.**

To help with the logistics, if you would like to be on the rota to meet in the church building, please let us know which service you wish to attend and how many people from your family would like to come. We will be doing one service at each church per week to start with to allow for cleaning

**IF WE DO NOT HEAR FROM YOU BY 21st of August WE WILL ASSUME THAT YOU DO NOT WANT TO GO ON THE ROTA TO MEET IN THE CHURCH BUILDING.**

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Name:

Please pick **one** option so that as many people as possible are able to be involved. Thank you.

\_\_\_\_ Sunday 9am at St. Mary's      \_\_\_\_\_ people

\_\_\_\_ Thursday 9:15am at St. Nicholas      \_\_\_\_\_ people

**If you want to attend at a future date please let Martyn Know when.**

Please reply to:      3 Rectory Drive, Halewood, L26 6LJ  
or email tracywoodsford@gmail.com  
or text info to 07340 700 989

## Halewood Parish Regular Activities

<b>DAY</b>	<b><u>Venue</u></b>	<b><u>Organisation</u></b>	<b><u>Time</u></b>
<b>SUNDAY</b>	St Nicholas' Centre	Junior Church	11.00-12.00
	WI Hall Bailey's Lane	Drama Group	19.00-21.00
<b>MONDAY</b>	St Nicholas' Centre	Rainbows	18.00-19.00
		Bible Studio Group (Alternate weeks)	13.30-15.00
<b>-15.30</b>	St Nicholas Centre	Painting Club	13.00
<b>TUESDAY</b>	St Nicholas' Cen-	tre	<b>CATERPIL-</b>
<b>LARS</b>	09.15—11.00		2 <sup>nd</sup> H'wd
<b>Brownies</b>	17.00 -	18.30	<b>G u i d e s /</b>
<b>Rangers</b>	19.00	-20.30	<b>100% Boss</b>
<b>Club</b>	St 17.30	Mary's -19.00	<b>(Alternate</b>
<b>weeks)</b>			<b>Next Level</b>
		18.45-19.45	<b>(Alternate weeks)</b>
	Scout Hut	Beavers	18.00-19.30
<b>WED</b>	St Nicholas' Centre	3 <sup>rd</sup> H'wood Brownies	17.30-19.00
		Drama Group	19.15-19.00
	St Nicholas' Church	Bell Ring Practice.	20.00-21.00
	St Mary's	Jam Club	15.30-17.00
	St Nicholas' Church	Knit & Sew	10am-12
	Scout Hut	Cubs	18.00-20.00
<b>THURS</b>	St Nicholas' Centre	Coffee Shop	10.00-12.00
		Mothers' Union (1 <sup>st</sup> of the month)	13.30-15.30
		Vestry Hour	19.00-19.45

**POSTPONED UNTIL  
FURTHER NOTICE  
- CORONAVIRUS**

# St Nicholas and St Mary's Ecumenical Team Ministry

**PARISH OFFICE**  
**Administrator - Barbara Harrington**  
**St Nicholas Centre**  
**70 Church Road**  
**Halewood Village**  
**LIVERPOOL**  
**L26 6LB**  
**Telephone: 0151-487 9965**  
**E-Mail: halewoodparish@btconnect.com**

## Team Vicar

Andrew Radford  
revandyhhc  
@gmail.com  
St Hilda's Rectory  
07966033648

## Team Rector

Martyn Woodsford  
The Rectory  
Rectory Drive  
Halewood  
01514873316/  
07775368873  
revwoody@me.com  
Day off Monday

## YOUTH & COMMUNITY

Andew Parsons  
07867489463  
halewoodchurchcw@  
Gmail.com

## LAY READER

Alison Shacklady  
288, Higher Rd,  
Halewood  
L26 9UF

TEL: 0151-486-2415  
07909652442  
Alison1.shacklady@  
Btinternet.com

Matthew Hargreaves  
07810872987  
mattharg@mac.com

## READER in TRAINING

Jen Radford  
07966624729  
jennyradford@hotmail.  
Co.uk

Adam Grey 07814727622  
adam\_grey@msn.com

## ST. NICHOLAS' WARDENS

Graham Elliott  
07516852066  
Sandra Thomas  
Tel: 0151-487 5676  
Andrew Renolds  
07776250718  
andy@nadiareynolds.co.  
uk

## ST. NICHOLAS' DEPUTY WARDENS

Lesley Webb  
Tel: 0151-487 7234  
07852778839  
Lawebb74.hotmail.com

## ST. MARY'S Warden

Pam Boffey  
TEL. 0151-486-6766  
Gill Dover 487 5137  
gillian.dover@  
gmail.com  
Methodist Steward  
(for Sth Lpool Circuit)  
Mark Harrison  
51 Hever Drive  
Halewood  
L26 6LN  
0151 487 0086

## **Lockdown Open Recipes' Week 2**

Our sweet treat this week comes from Gill Muir (AKA the Halewood Cake Fairy) and is the recipe she uses for her **Queen of Hearts** Tarts

And below is the recipe for my Friend Georgie's **Bloody Mary**

I have to say that after I sent out last week's recipes I had a number of responses from people saying that they were definitely going to have a go at the cocktail I'm not quite sure what that says about the current 'state of play' in Halewood

### **Georgie's Bloody Mary Recipe**

I hope everyone enjoyed the Mojito. The best Bloody Marys we have ever had were in the Cheers Bar in Boston, Massachusetts. You need a large glass, put in a few ice cubes and as much vodka as you like, depending on how strong you like your drinks. Top up with tomato juice...use a really good one, not the cheapest....it really makes a difference. Now for the fun part....add a couple of splashes of Worcester sauce and stir with a stick of celery or asparagus. Have a sip. If you think it needs more, just keep adding and tasting until it's right for you. By this point you'll probably be ready for your second one. Eat the celery or asparagus.....counts towards your 5 a day. Start again. If you like spice, use Wasabi or Tabasco instead of the Worcester sauce. ( a tiny bit). These are great as an aperitif.

Happy cooking and drinking! Alison

### **Queen of Hearts Tarts**

Makes 24 can be stored in an airtight container or frozen  
1x block shortcrust pastry or use my sweet pastry recipe

50 gr soft spread ( or softned butter)

50 gr castor sugar

1 medium egg beaten

80 gr ground almonds

2 teasp almond essence

200 gr seedless raspberry jam ( I've used ordinary rasp or strawberry jam)

Roll out pastry and stamp out rounds with fluted cutter to fit 2x12 shallow tart tins. Chill in fridge for 30 mins.

Pre heat oven to 180 degrees ( or 160 fan)

Scrape up pastry trimmings and re-rollll and stamp our 24 small hearts.

Bake hearts for 5-8 mins on baking tray lined with baking paper until golden. Leave to cool.

To make filling, beat butter and sugar till pale and fluffy.

Stir in beaten egg, ground almonds and essence until all combined.

Divide mixture equally between pastry cases and level with back of teasp.

Bake 15 mins until lightly golden.

Remove from oven and using the back of a teasp press down the tops of the almond mixture to flatten slightly.

Heat jam in small pan (or microwave) until melted and spoon a little over each tart ensuring you cover the top completely.

Return to oven for 5 minutes then remove and top each one with a pastry heart.

Leave to cool for 10 mins then enjoy either hot or cold. Can be dusted with icing sugar before serving using small sieve.

### Sweet Pastry

8 oz plain flour

2 oz ground almonds

30z icing sugar

60z diced butter (not spread)

1 egg yolk

Blitz everything except egg yolk in food processor until resembles lumpy crumble then add egg yolk while motor running and blitz into pastry. Put into polythene bag and chill in fridge for 1 hr before using.

Another old school friend Christine has shared this lovely starter recipe for Broad Bean and Goat's Cheese Bruschetta. She says this also works as a light lunch dish

And today's main course Moroccan Lamb Pie comes from Fiona Podmore. This pie has made an appearance at many Bentley after show party buffets (not the same pie each time....obviously!) so I have had the opportunity to sample it and it is delicious

This week's Pud and cocktail to follow.

Please remember to send me your recipes

Three more weeks to go!

Alison



## FIONA PODMORE

### MOROCCAN LAMB PIE

This pie has graced many a party table, family celebration and Sunday roast. It was once eaten by a vegetarian who made me promise I wouldn't tell anyone. It goes beautifully with roast potatoes, cous cous, carrots etc and will transport you to the sights and scents of the souks of Marrakesh. All you will need after this is a glass of mint tea. This recipe uses filo pastry but if preferred you can make it into a Shepherd's Pie instead and it is equally delicious.

#### Ingredients

500g lamb mince  
1 large onion chopped  
2 garlic cloves peeled and minced or finely chopped.  
1 teaspoon ground cinnamon  
Half a teaspoon ground cloves  
2 teaspoons ground cumin  
Half a teaspoon medium curry powder  
3 tablespoons Worcester sauce  
3 tablespoons red wine  
1 heaped tablespoon tomato purée  
75 gms chopped apricots or sultanas  
150 mls vegetable stock  
250 grams spinach (can use the frozen blocks but thaw them first)  
Salt and pepper to season  
2 heaped tablespoons marmalade  
1 packet of filo pastry  
Approx 50 gms of melted butter  
Oil for frying

1. Heat oil in a heavy based pan and then sauté onion until it softens and takes on some colour.
2. Add garlic and cook for about one minute.
3. Add lamb and stir until browned thoroughly.
4. Now stir in cinnamon, cloves, cumin and curry powder and stir for a minute or so until spices have released their heat.
5. Now stir in Worcester sauce, tomato purée and red wine and gently stir for about 4-5 minutes.
6. Add chopped apricots and stock and bring to the boil. Season with some salt and black pepper.
7. Turn heat down and simmer for about 20 minutes with a lid on pan. Stir once or twice during cooking.
8. After 20 minutes stir in spinach and marmalade and leave to cool.

#### Making Up Pie

9. Heat oven to gas 6/Fan 180c/200c
10. Brush a shallow oven proof dish with some of the melted butter and the line the dish with some of the filo sheets. Brush each layer with some melted butter and take care to leave edges hanging over the dish.
11. Spread the lamb mixture over the pastry and then add more layers of filo pastry brushing each layer with some butter and then use the overhanging edges to seal up pie.
12. Bake pie for about 25 mins until golden brown and then cover with some foil loosely and cook for a further 15 minutes so filling piping hot.



# LOCKDOWN OPEN GARDENS — Final Week

Today is the final week of our Lockdown Open Gardens 31/7/2020

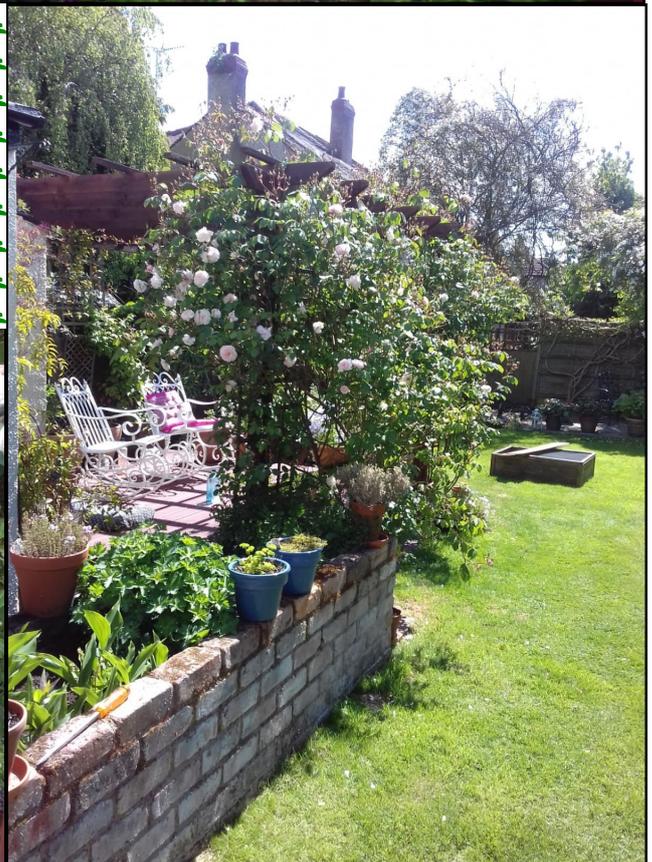
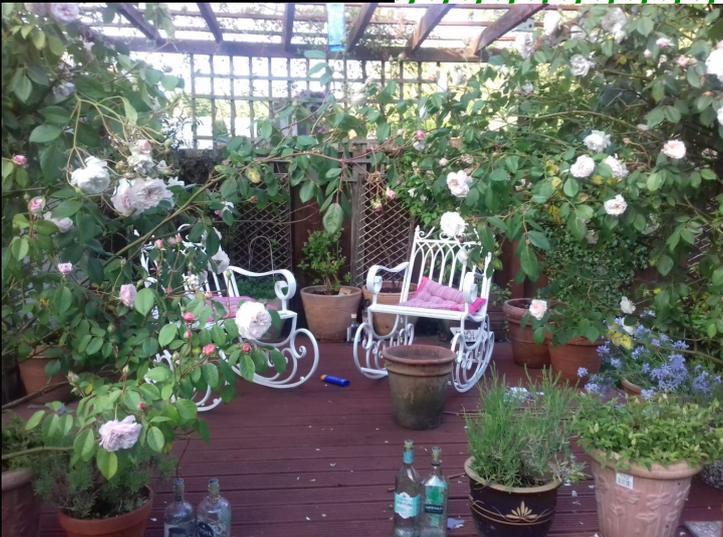
I know from the comments I've had that many of you have enjoyed seeing the slide shows and the individual photos over the last 12 weeks.

Thanks to everyone who has submitted photos of their gardens. It's been fantastic to see them all. This week we have two more 'Gardens of the Week'

The first link takes you to Terry and Margaret Maloney's lovely Garden and pond <https://youtu.be/oyolu52eoMw> (Copy address into Google Search — the top line)

And the Second Link takes you to the garden being created at the Arncliffe Centre for Memory Lane. (Alan Dooley was very involved in the work on this prior to his sad death) <https://youtu.be/H4REcAMEeUo>

Thanks once again to Ken Allen for all the work he has done in putting these slide shows together over the weeks. Please remember for August we shall be doing Lockdown recipes . I have had a couple in already but need you to keep sending them please. Alison



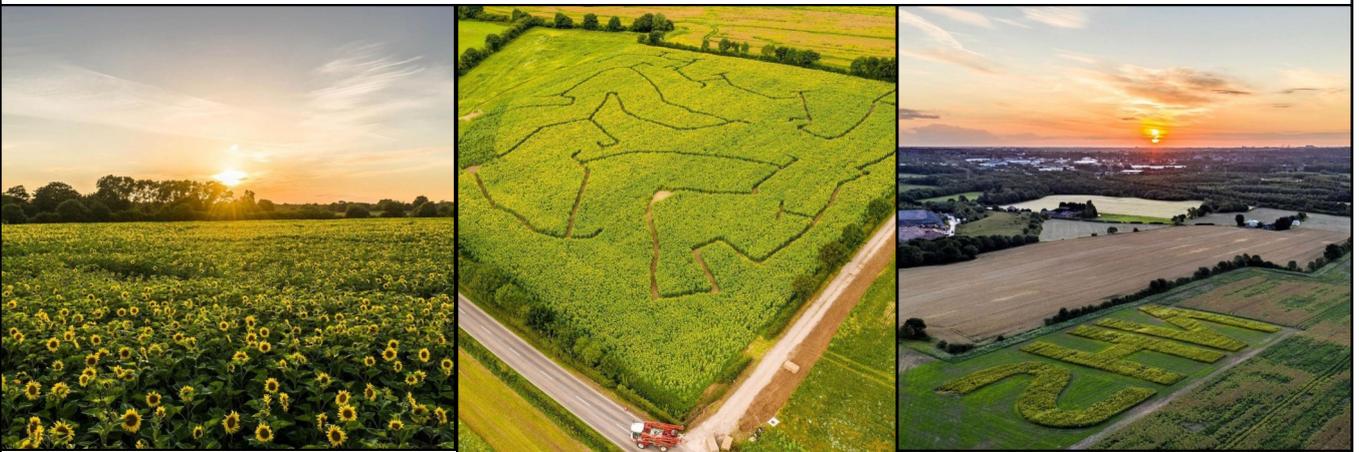
## MORE LOCKDOWN GARDENS

Some pictures from Madeleine and David Cox's garden including their rather exotic looking Canna plants Alison



Finally Tom Harrison has sent through some photos from their Sunflower Maze and the NHS tribute letters taken from a drone

Enjoy Alison



A couple of pictures from Lynne Cardus and a final slide show of Joyce Turton's Garden <https://youtu.be/5stJigDyClE>



# SERVICES

## Sunday 6th September - 13th after Trinity Acts 16, Matthew 18:15-20

<b>St. Mary</b>	9am	Woody
<b>Halewood Zoom</b>	10:30am	Woody
<b>St. Hilda</b>		Andy
<b>Hunts Cross Zoom</b>	11am	Jen and Andy
<b>Wed 9th Zoom</b>	8pm	Woody
<b>Thurs 10th St. Nick</b>	9:15am	Woody

## Sunday 13th September - 14th after Trinity Acts 17 Matthew 18:21-35

<b>St. Mary</b>	9am	Woody
<b>Halewood Zoom</b>	10:30am	Woody and Matthew
<b>St. Hilda</b>		Andy
<b>Hunts Cross Zoom</b>	11am	Andy
<b>Wed 16th Zoom</b>	8pm	Alison
<b>Thurs 17th St. Nick</b>	9:15am	Woody

## Sunday 20th September - 15th after Trinity Acts 18, Matthew 20:1-16

<b>St. Mary</b>	9am	Andy
<b>Halewood Zoom</b>	10:30am	Woody
<b>St. Hilda</b>		Woody
<b>Hunts Cross Zoom</b>	11am	Andy
<b>Wed 23rd Zoom</b>	8pm	Adam
<b>Thurs 24th St. Nick</b>	9:15am	Andy

## Sunday 27th September - 16th After Trinity Acts 19, Matthew 21:23-32

Woody away

<b>St. Mary</b>	9am	Alison
<b>Halewood Zoom</b>	10:30am	Joint with Hunts Cross
<b>St. Hilda</b>		Andy and Jen
<b>Hunts Cross Zoom</b>	11am	Andy and Jen
<b>Wed 30th Zoom</b>	8pm	Andy and Jen
<b>Thu 1st Oct St. Nick</b>	9:15am	Andy

## Lockdown Recipes Week 3 Part two from Alison Shacklady

*These are the last of our Lockdown recipes*

*Next week we are moving onto Lockdown Arts and Crafts*

*So please send in pictures of any art work, knitting, sewing, woodwork, card making, flower arranging and other handicrafts you might have been doing during Lockdown and Ken Allen will again produce some slide shows for us*

*Ken has suggested people might like to 'sell' some of their efforts for a donation to our Halewood churches so if you would be prepared to do that please say so when you send in your photographs and we can indicate which ones would be available*

This Recipe is for my mother's Boiled Cake. It has been passed around to many people over the years and I have a very tatty copy in my own recipe book which is in my mum's handwriting and so whenever I use it I think of her. It is very easy and 'failsafe'

### **Bessie's Boiled Cake** (Measurements are in teacups)

4ozs Margarine

1 Cup of sugar

1 Cup of dried fruit

1 Cup of milk

Place these ingredients into a medium saucepan and boil together

When cool add two cups of self raising flour and one egg

Mix all ingredients together and pour into a greased loaf tin (use a lining if preferred)

Cook on gas mark 5 in centre of oven for approx. one hour test with a skewer

(Depending on depth of loaf tin cooking time may be slightly longer or shorter)

When cool, slice and eat

For variations you can add glace cherries to the mix with the dried fruit and when the mix is in the tin you can add sliced almonds to the top of the mix

Some people prefer to butter the slices of cake

It's all up to individual taste

And finally for those who complained last week because there was no cocktail recipe here is one for Aperol Spritz

#### **Ingredients**

- 3 ounces prosecco
- 2 ounces Aperol
- 1 ounce soda water
- Garnish: orange wheel

#### **Steps**

Add all ingredients into a wine glass with ice and stir.

Garnish with an orange wheel.

**Simples**

**Alison**

## **Car parks and fields double up as venues for church services**

by Paul Wilkinson 14 August 2020

Worshippers pull in to a supermarket car park, for a service held by St Michael's, Stoke Gifford, north of Bristol. CONGREGATIONS forced out of their churches by the coronavirus have been taking advantage of warm summer days to worship outdoors.

"The Church is finding new ways to worship," the Vicar of St Barnabas's, Ealing, the Revd Justin Dodd, said. There are still some restrictions, including social distancing, no singing, and holy communion is administered in one kind only. Chairs are provided, but people are advised to bring an umbrella — for shade as well as protection from the rain.

"There was something very powerful about us gathering in nature: the sense of constancy and renewal that is happening in the natural world with all the upheaval that was going on around us with the pandemic. At St Mary's, Ash Vale, near Guildford, the Vicar, the Revd Neil Lambert, has used the car park for drive-in morning services and evensongs since March. Easter alleluias were signalled by drivers' turning on windscreen wipers, and the peace was exchanged by sounding the cars' horns. "That was a bit noisy," he said. "At the end, we gave everyone a blessing by hosing the cars down with water. It was quite dramatic, and the kids loved it."

The parish of St Michael's, Stoke Gifford, at the north of Bristol went further, taking over the car park of the local Sainsbury's after it closed one Sunday last month. A giant screen was put up to live-stream the event on Facebook. More than 100 cars arrived for the service, conducted by the associate vicar, the Revd Tom Benyon. "There is now a plan to do a Christmas event, but we don't want 100 cars with the engines running to keep warm; so we might suggest people turn up with hot water bottles."

In the Somerset village of Thurloxton, Lorna Hasell, a lay worship assistant at St Giles's is keen to promote outdoor worship. Last October, she organised an outdoor service in a field on her farm. "We are sheep farmers and had a fairly informal order of service themed round that: readings from John 10, an interview with a shepherd, and some activities making little sheep. We got people to collect things from the field and laid them before a rustic cross. She is now planning an outdoor harvest festival at St Giles's on 6 September "Our role is to build up new communities, not necessarily in a church building. It has been very well received. When people come, they have other issues [for] which we can offer practical help or support. We work with families who do struggle. We try to find something that parents and kids would enjoy, and one of the things that bring people together is nature."

Church House has issued guidance for congregations keen to use outdoor space for church activities (Faith, 24 July). The advice includes: leave the space as you found it; keep numbers manageable; maintain physical distancing; don't make it like "normal" church; allow the place and itself and the Holy Spirit to lead you; and don't be surprised if the wildlife start to observe you. "Birds especially are known to take an interest in spiritual matters outside. No one knows why it is but many have commented on it."

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## **LOCKDOWN RECIPES WEEK 3**

Today's main course comes from Jan Monkley It will serve 6 but ingredients can be adjusted for lower numbers

### **Roasted Vegetable Lasagne** Serves 6

#### **Filling**

2 Red onions cut into wedges  
1 Each small red and yellow pepper. Deseeded cut into 2 cm pieces  
2 Garlic cloves crushed  
2 Medium courgettes cut into 2 cm rounds 3 Tbs Olive Oil  
225 grms Cherry tomatoes  
390 gm tin artichoke hearts drained and cut into quarters (optional)  
3 tbs tomato puree 75 grms pitted black olives (optional)  
500 gm jar of passata  
2 125 gm balls mozzarella torn into pieces  
10 sheets no pre cooking required lasagne

#### **Sauce**

25 grms butter 25 grams plain flour 600 mls milk  
50 grams grated cheddar  
Pre heat oven to 220 C (220 C on fan) gas mark 7  
Mix onions, peppers courgettes and garlic in large roasting tin  
Drizzle over olive oil, season well and toss together  
Roast for 30 mins stirring occasionally  
Meanwhile make white sauce  
Melt butter in medium pan Stir in flour cook for 1 min  
Remove pan from heat Gradually stir in milk until smooth  
Return to heat and cook stirring constantly until thickened  
Remove from heat stir in half cheddar  
Check seasoning  
Cover surface with clingfilm to prevent skin forming  
Remove roasting tin from oven mix through cherry tomatoes and artichoke  
Cook for a further 20 mins until veg are slightly charred at edges  
Remove from oven stir through tomato puree, olives and passata  
Reduce heat to 200/185 (fan) Gas mark 6  
To assemble Add half veg sauce to base of a deep 2 litre/3.5 pint oven proof serving dish  
Dot over half the mozzarella Cover with single layer of lasagne sheets  
Top with half white sauce  
Repeat once more ending with final amount of white sauce  
Sprinkle over remaining cheddar  
Cook in oven for 35 -40 mins until golden and bubbling at edges  
Serve with a green salad

**Alison**

## **LOCKDOWN RECIPES WEEK 3 (More)**

From Dianne Jennings a member of Halewood U3A

Her mother' easy no cook chutney recipe to use up all those tomatoes and apples you have been growing

I'm attaching a Recipe for chutney with no cooking involved. It's a easy recipe & particularly if you have windfall apples & a glut of tomatoes. It was my Mum's recipe & she passed it on to me when I used to grow tomatoes.

### **Diane's Spicy Chutney (Easy No-Cook)**

**1 pint Vinegar (preferably malt)**

**1 lb Soft Brown sugar**

**1 lb Stoned Dates**

**1 lb Sultanas (mixed fruit or currents etc)**

**1 1/2 lbs Cooking apples (or if windfall mix with green tomatoes half/half mix)**

**3/4 lbs onions (sliced)**

• **1 Dessert sp Pickling spice**

**Salt: pepper (or if you like it very spicy add chilli powder)**

**1/2 oz root ginger (or teasp of ground ginger)**

**Add sugar to vinegar in very large bowl (mixing bowl), add chopped dates, sultanas, apples, (green tomatoes), onions and mix well.**

**Put pickling spices and root ginger into some gauze and tie with string and add to bowl.**

**Add to the mixture 1 teaspn of Salt/Pepper (and chilli if you wish).**

**Now cover the bowl with a plate and put into cool dry place for 48 hours.**

**Stir mixture and cover the bowl again and leave another 48 hours and then put into clean jars and label.**

**This chutney is best left for up to 6 months before using if you cannot leave it that long,**

**it can be eaten before and especially at Christmas with cold turkey, cheeses etc.**

**It is lovely with a hot curry.**



**Today's first dessert recipe comes from Kate Cooper and the second from Lorna McLeod who has been joining us for our Wednesday night Zoom evening prayer services Alison**

**This is a recipe I found on the back of a match box (see second photo for the proof!). I have also sent a photo of the finished product. As the recipe photo takes a lot of printing, I've also typed it out below. It's not to be made too often as it's rather calorific, but it's really delicious (and lighter than a usual chocolate mousse) - it's real comfort eating! *Kate***

# Tom Kerridge's Chocolate Cakes with orange mascarpone

## Ingredients for the cakes

190g dark chocolate, at least 70% cocoa solids,  
broken into small pieces

125g butter

4 medium eggs

190g caster sugar

Zest of one orange

## Ingredients for the cream

75g mascarpone cheese

75ml double cream

Zest of half an orange, or of a whole clementine or similar

6 cardamom pods, toasted lightly in a dry frying pan, seeds removed and crushed  
(see alternatives below)

25g caster sugar

Preheat the oven to 120 deg/100 fan/gas mark 0.5 (yes it is a very low setting!)

Put the chocolate and butter into a large, heatproof bowl and place on top of a pan of barely simmering water (the bowl should not touch the water) and melt together, stirring until smooth.

In a separate bowl, whisk together the eggs and the sugar until light and fluffy. Take the bowl of melted chocolate from the heat and whisk in the eggs and the sugar (or you can whisk the chocolate mix gradually into the egg mix if it's easier).

Divide between 6-8 ramekins (depends on the size - I used 6) and bake for 45-50 mins until just cooked - the mixture should be springy to touch but still have a little wobble to it. Remove from the oven and leave to cool slightly - they will sink a bit but don't worry.

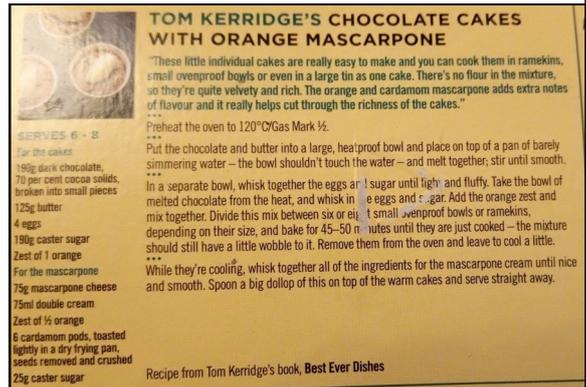
While they are cooling mix together all of the ingredients for the mascarpone cream until smooth. Spoon a large dollop on top of each of the ramekins and serve while they are still warm.

These will keep in the fridge for a day or two - just reheat slightly. Obviously, don't put the topping on until you are ready to serve.

## Variations

If you haven't got cardamom pods, use a mix of grated nutmeg and ground cinnamon.

If you don't eat mascarpone, you could whip the cream until stiff and add the other ingredients but be cautious with the orange juice. You can also add a small amount of brandy - but be careful as too much makes the cream go runny.



## **SMOKED HADDOCK AND LEEK RISOTTO Week 5/4 people**

This recipe for Smoked Haddock & Leek Risotto was sent this week by another old school friend Sue McGuinness. She says it is 'Easy and Tasty' and will serve four people.

Small knob of butter

1 large leek, thinly sliced

300g risotto rice

700ml fish or vegetable stock

250ml full fat milk

375g smoked haddock, skinned and cut into chunks

3 tbsp crème fraiche

100g baby spinach

### **METHOD**

1. Heat oven to 200C.

2. Heat butter in large oven dish over medium heat and cook leek for 4-5 minutes, stirring regularly, till tender. Add rice and stir for a further 2 minutes.

3. Add stock and milk, bring to the boil, bubble for 5 mins, then sit haddock on top. Cover with a lid or foil and put in oven to bake for 18 minutes until rice is tender.

4. Fold in crème fraiche and spinach, season with black pepper, then cover the dish again and leave to rest for 3mins before serving so steam can soften spinach.

The second recipe below was given to me many years ago by Barbara Leicester who some of you will remember. I worked with Miss Leicester, as we all knew her, in Liverpool Careers Service before I was married and moved to Halewood. She and her sister Joan were members of St Nicholas' and lived on Higher Road. It was Miss Leicester who first talked me into reading and leading prayers at St Nicholas' so you might say she has a lot to answer for. Miss Leicester was a vegetarian, which was quite unusual back then and when I was having a friend, who had just become a vegetarian, for a meal and was finding it hard to find a suitable recipe she passed this one to me.

### **Nutty Crumble**

8ozs Breadcrumbs      4ozs milled nuts      4ozs Margarine      8 ozs Tomatoes

Salt and pepper      2 Large Mushrooms (more if preferred)

Fry breadcrumbs and nuts in 3ozs Margarine until golden brown

Chop mushrooms and half of the tomatoes and fry in the remainder of the margarine for 5 mins, add salt and pepper to taste.

Grease an ovenproof dish and fill with alternate layers of mushroom mix and crumb mix ending with a layer of crumb mix

Bake in a moderate oven 375 F or Gas mark 5 for 30mins

When cooked slice remaining tomatoes and put on top of the bake put dish under grill until tomatoes on top are lightly grilled.

Serve with green salad.      Alison

## The Stari Most Bridge.

A couple of weeks ago Andy referred to the Mostar Bridge during the zoom service and I was curious to find out more.



The picture shows the bridge in 2019.

**Stari Most** (literally 'Old Bridge'), also known as **Mostar Bridge**, is a rebuilt 16th-century Ottoman bridge in the city of Mostar in Bosnia and Herzegovina that crosses the river Neretva and connects the two parts of the city. The Old Bridge stood for 427 years, until it was destroyed on 9 November 1993 by Croat military forces during the Croat–Bosniak War. Subsequently, a project was set in motion to reconstruct it; the rebuilt bridge opened on 23 July 2004.

The original old bridge replaced an even older wooden suspension bridge of dubious stability. As Mostar's economic and administrative importance grew with the growing presence of Ottoman rule, the precarious wooden suspension bridge over the Neretva gorge required replacement. The old bridge on the river "...was made of wood and hung on chains," wrote the Ottoman geographer Katip Çelebi, and it "...swayed so much that people crossing it did so in mortal fear". The new bridge was commissioned by Suleiman the Magnificent in 1557. In 1566, Mimar Hayraddin, a student and apprentice of architect Mimar Sinan who built many of the Sultan's key buildings in Istanbul and around the empire, designed the bridge, which was said to have cost 300,000 Drams (silver coins) to build. The two-year construction project was

Work began in 1557 and took nine years with two years of the project supervised by Karagoz Mehmet Bey, Sultan Suleiman's son-in-law and the patron of Mostar's most important mosque complex, the Hadzi Mehmed Karadzozbeg Mosque. According to the inscription the bridge was completed in 974 AH, corresponding to the period between 19 July 1566 and 7 July 1567. Little is known of the construc-

tion of the bridge, thought to have been made from mortar made with egg whites and all that has been preserved in writing are memories and legends and the name of the builder, Mimar Hayruddin. Charged under pain of death to construct a bridge of such unprecedented dimensions, Hayruddin reportedly prepared for his own funeral on the day the scaffolding was finally removed from the completed structure. Upon its completion it was the widest man-made arch in the world.

The 17th Century Ottoman explorer Evliya Çelebi wrote that the bridge "is like a rainbow arch soaring up to the skies, extending from one cliff to the other... I, a poor and miserable slave of Allah, have passed through 16 countries, but I have never seen such a high bridge. It is thrown from rock to rock as high as the sky."

The bridge was considered an exemplary piece of Balkan Islamic architecture and spans the Neretva river in the old town of Mostar, the fifth-largest city in the country and the unofficial capital of Herzegovina.

The Stari Most is hump-backed, 4 metres (13 ft 1 in) wide and 30 metres (98 ft 5 in) long, and dominates the river from a height of 24 m (78 ft 9 in). Two fortified towers protect it: the Halebija tower on the northeast and the Tara tower on the southwest, called "the bridge keepers" (natively *mostari*).

Instead of foundations, the bridge has abutments of limestone linked to wing walls along the waterside cliffs. Measuring from the summer water level of 40.05 m (131 ft 5 in), abutments are erected to a height of 6.53 metres (21 ft 5 in), from which the arch springs to its high point. The start of the arch is emphasized by a moulding 0.32 metres (1 ft 1 in) in height. The rise of the arch is 12.02 metres (39 ft 5 in).

The Old Bridge was destroyed on November 9, 1993 in the War in Bosnia and Herzegovina, in a standoff that lasted about 24 hours; a temporary cable bridge was erected after it collapsed into the river below. (see picture )



Newspapers based in Sarajevo reported that more than 60 shells hit the bridge before it collapsed. Croatian General and sentenced war-criminal, Slobodan Praljak, in attempt to absolve himself and his military units from responsibility and prosecution for the destruction of the bridge and other crimes committed during the war, published a document, "How the Old Bridge Was Destroyed", where he argues that there was supposedly an explosive charge or mine placed at the centre of the bridge underneath and detonated remotely, in addition to the shelling, which caused the collapse. Most historians dismiss these claims, and disagree with its conclusion.

After the destruction of the Stari Most, a spokesman for the Croats said that they deliberately destroyed it, because it was of strategic importance. Academics have

argued that the bridge held little strategic value and that its shelling was an example of deliberate cultural property destruction. Given that mosques, synagogues, and churches in Mostar were in close proximity, the Old Bridge was targeted for the symbolic significance it served in connecting diverse communities. Andras Riedlmayer terms the destruction an act of "killing memory", in which evidence of a shared cultural heritage and peaceful co-existence were deliberately destroyed. Both sides of the city remained linked until the bridge's reconstruction by the Spanish and Portuguese military engineers assigned to the United Nations Protection Force (UNPROFOR) mission.

After the end of the war, plans were raised to reconstruct the bridge. The World Bank, the United Nations Educational, Scientific and Cultural Organization (UNESCO), the Aga Khan Trust for Culture and the World Monuments Fund formed a coalition to oversee the reconstruction of the Stari Most and the historic city centre of Mostar. Additional funding was provided by Italy, the Netherlands, Turkey, Croatia and the Council of Europe Development Bank, as well as the Bosnian government. In October 1998, UNESCO established an international committee of experts to oversee the design and reconstruction work. It was decided to build a bridge as similar as possible to the original, using the same technology and materials.

The bridge was re-built with local materials and Ottoman construction techniques by the Turkish company Er-Bu. Tenelia, a fine-grained limestone, sourced from local quarries was used and Hungarian army divers recovered stones from the original bridge from the river below, although most were too damaged to re-purpose. Reconstruction commenced



on 7 June 2001. The reconstructed bridge was inaugurated on 23 July 2004, with the cost estimated to be 15.5 million US dollars.

Stari Most diving is a traditional annual competition in diving organized every year in mid summer (end of July). It is traditional for the young men of the town to leap from the bridge into the Neretva. As the Neretva is very cold, this is a risky feat and requires skill and training, though TripAdvisor has said tourists do dive as well. In 1968 a formal diving competition was inaugurated and held every summer. The first person to jump from the bridge since it was re-opened was Enej Kelecija.

Since 2015, Stari Most has been a tour stop in the Red Bull Cliff Diving World Series. [https://en.wikipedia.org/wiki/Stari\\_Most](https://en.wikipedia.org/wiki/Stari_Most)

## **Pop Culture Gargoyles Hidden in Gothic Architecture** By Laetitia Barbier

Fascinating ghouls of another era, gargoyles emerged around the 13th century in European architecture with a vast array of form and function. At first, they were designed as an indispensable engineering trick. Projected from roofs at parapet level, the strange leaning creatures created a siphon for rainwater to protect the walls of the edifice. They evolved to become “grotesques,” ornamental elements with a specific symbolic charge. With their demonic grins and anthropomorphic shapes, gargoyles and grotesques were used to visually exemplify the concept of evil and virtue at a time when a large part of the population was illiterate. The grimacing faces were believed to avert the evil eye and keep it from the sacred space.



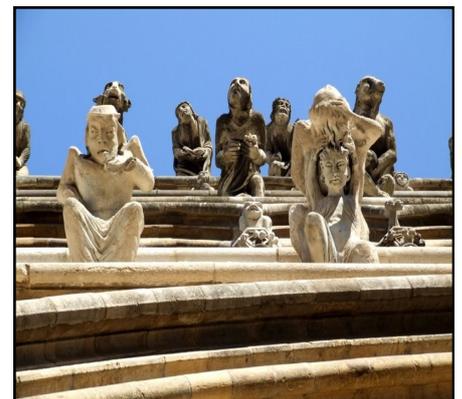
**Astronaut at Cathedral de Salamanca.**

Gothic architecture was later revived in the 18th and 19th century in England and the United States. Naturally, gargoyles became one of the stylish signatures of this new Neo Gothic architectural type. But centuries of capricious weather and a lack of care had disfigured the legions of statues that were still silently guarding the old gothic monuments. A large amount of stunning chimeras were actually falling to the ground like a plague rain-fall. In order to remedy to this situation, conservation programs were started for some of them, and 20th and 21st century stone carvers were asked to replace as many destroyed gargoyles as possible. If some of them copied meticulously the medieval form of the past, others had another vision of what gargoyles could be.

Many pretty unusual creations were conceived to adorn the National Cathedral. The 112 sculpted gargoyles include those by Walter S. Arnold, who envisioned gargoyles as portraying the specific hopes and fears of their era. Arnold’s sculptures have name like “The Crooked Politician,” “The Fly holding Raid Spray,” or the “High Tech Pair,” representing a stylized robot and surveillance camera.

The mysterious astronaut, tangled in floral motifs, is not a visionary medieval anticipation of our space travels, as one rumor said. It was created on the façade of the Salamanca Cathedral in Spain in 1992, during a renovation.

Just as Catholic sacred architecture used to be like a historical picture book, describing Middle Ages ways of life, so is adding a modern motif of modern monsters like the “ear mouse” grotesque of Saint George’s Chapel (inspired by Dr. Charles Vacanti’s experiments) reactivating the traditional function of Gothic Architecture. During the renovation of the cathedral, Saint Jean stonemason Emmanuel Fouchet created a gargoyle figure after his construction manager, Ahmed Benzizine, as a token of his dedicated work. Ahmed is a veteran iof over 30 years restoring religious structures in France. He’s also a Muslim.



*Notre Dame de Dijon. Christophe. Credit: Finot / Wikimedia Commons*