

WELCOME TO THE FOUNTAIN



The Ministry Team letter has been written by Rev'd Josh Young, Assistant Curate

Advent is a very special time of year – a time of waiting and preparation for Christmas! The start of the greatest story ever told; God shows his love for the world by coming to us, not as a king clothed in majesty but as a human baby, wrapped in cloths and laid in a manger.

This anticipation of the arrival of the Christ-child has taken on an interesting parallel for me this year, as my wife and I are currently expecting our first child (due on the 25th December!) Having seen the 'Vicar of Dibley' Christmas Special I grow increasingly nervous around Nativity plays...

A question that many people have asked me is 'how are you feeling about it?', and that is a question I struggle to answer. Of course there is a great deal of excitement coupled with not a little anxiety, but to be honest, I tend to answer by telling people the list of things that I still need to get done. From making space and decorating, to building new furniture and endless research into good value baby products, it is easy to become lost in the sheer practicalities. But then, I think that's true of Advent in general for most people – easy to become lost in the practicalities. Easy to spend so much time and energy on shopping, wrapping and cooking that there's nothing left in the tank for reflecting on why we do all of this. I'm not saying we shouldn't go to the effort of finding meaningful presents for our loved ones, or bringing people together around a table, but we can't let that be all that Advent and Christmas are to us. We need to take the time to reflect on this beautiful message of God's love for us, his children, and to reflect on how we are going to respond to that love.

And in the confusion of hospital bags and birth plans that is my and my wife's life at the moment, it is also important for us to remember that the actual birth of a baby, as monumental and magical as it may be, is not the end of the story, but the beginning.

A child is for life, not just for Christmas! We all need to remember that, as special as Christmas is, God shows his love for us every day of the year. The story of Mary and Joseph, the angels and the shepherds, the wise men and the donkey, that is not the greatest story ever told, simply a chapter of it. New chapters are still being written every day, in the lives of us, God's children. And it is up to us, not just at Christmas time but all year round, to make sure that the story touches the lives of everyone. Because the story is so much more than a baby in a manger, it is the message that sweeps from before the dawn of time to after the end of the age; the message of God's overwhelming love, which sets us free and gives us the sure and certain hope that we can call ourselves His children. May that be the message we tell, this Christmas and always.

Wishing you a joyful Advent, a merry Christmas and a Happy New Year from all the Ministry Team.

Yours in Christ,

Josh

From the registers:

Recently Baptised:

Eloise Sienna Wiggs

Isabelle Evie Rose Alford

Edward Nicholas Owen Alford

Please pray for these children and their families.

Rest In Peace:

Please pray for :

Elizabeth Kean

Phyllis Olive Harbord, previously of Longcroft Lane, WGC, who sadly passed away on Thursday 22 September, aged 95, in Longbridge Deverill Care Home in Wiltshire. Her funeral was held in Wiltshire in October.

Please pray for those who mourn their passing.

Warden's Report - November 2016

So, winter is well and truly upon us, the nights are closing in, and John Lewis are displaying their Festive goodies already (!).....so it must be time for the pre-Christmas edition of the Warden's Report!

So what's been going on since the last edition?

First of all, we had a very productive **Gardening party** on Saturday October 1st. This was the second such party of the year, and we had another good session, although rain did stop play after a few hours, Nevertheless, we managed to do some much-needed pre-winter tidying and clearing. Our thanks to everyone that braved the elements once again!

At our final **Women's Group** meeting of the year ('Wine and Spine') on 7th October, the theme was 'women in the Bible'. We split into groups and discussed various women from the Bible, some well known, Ruth, Martha and Hannah, the other less so, Huldah. It was a well attended evening with about 20 ladies present, and generated some really interesting discussions. The group are now working on dates and ideas for next year, so watch this space!

On Saturday 15th October, we were treated to another magical musical evening, courtesy of **Fiddlers Two!** This fabulous duo of violinists Andrew Watkinson and Sara Trickey, accompanied by Shuna, were a joy to behold. The Programme consisted of pieces from Jean-Marie Leclair, Darius Milhaud, Mozart, Shostakovich and Prokofiev - followed by a wonderful encore from Bach.

Christmas and New Year diary dates!

Make sure you don't miss out, please put these dates in your diary!

December 3rd - 4th: Christmas Tree Festival

December 17th @4pm: Family Carol Service

December 18th @9.15: Nativity Play

December 18th @6pm: Service of Nine Lessons & Carols

December 24th @4pm and @6pm: Crib / Christingle services

In 2017....

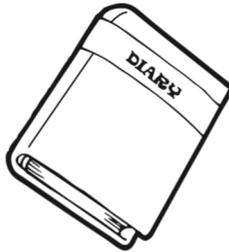
Saturday 28th January: Felici presents 'A Burns Night Celebration' courtesy of Zoe Jasko and friends. This concert will be on the theme of a Victorian Concert party, with humorous, popular and beautiful music including G&S as well as Scottish folk songs. More details to follow.....

It just remains for us to welcome everyone a peaceful, happy and healthy Christmas.

Clare, Craig and the Warden team

Diary of an Ordinand : Part 1

A few months ago I wrote an article about the selection process for ordination training. That already seems a long time ago, as I am now well into my training with the Eastern Region Ministry Course, which is based in Cambridge.



As I am already licensed as a Reader, I have been given two years to complete my academic training. This means I have been 'parachuted' straight into the second year. It's taken me some time to understand what's going on, as it seems everyone is on different pathways. It also feels much more confusing than Reader training. With Reader training, in the main you have the academic input on a subject, write an assignment and then move on to the next thing. With ordination training you undertake several modules at the same time. I'm lucky that our curate Liz has only just finished training with the ERM, so can explain things when I'm confused.

My training started formally at summer school in August, when I spent six days at Ditchingham in Suffolk, along with the Years 1-3 ordinands from six different dioceses, including the Diocese of Europe. In addition, the Readers-in-training from Norwich Diocese attend summer school. So there were lots of people, most of whom already knew each other. I felt a bit like a child going to boarding school for the first time – everyone else knew where everything was and I didn't have a clue. The module I studied was 'Multi-faith' and two of our days were spent visiting places of worship of other faiths in Leicester. The rest of the time we studied Islam. There were parts of summer school that were really enjoyable and my fellow students are lovely, but it was very full on.

Days started at 8 a.m. or earlier and finished at 10 p.m., and there were few periods of rest apart from a 'quiet afternoon' – the only time I managed to fit in a swim in the very inviting pool. I then came home to start my assignment comparing the Christian and Islamic views of God.

While at summer school we also sorted out the modules I would take this year. I already have a Certificate in Higher Education in Christian Theology from the ERM. This is roughly equivalent to the first year of a degree. However, since I did this, the awarding body has changed to Durham University. This mysteriously means that I cannot carry across all the credits I already have – but I have of course already done a lot of the courses offered by the ERM. This means I am having to do some things twice, and also fill in some gaps with extra study.

It also means my 'pathway' is unique. I am therefore doing Pastoral Skills at St Albans for the second time – same lecturer, same text books but unfortunately a different set of assignments! I am also going to Westminster College in Cambridge on Mondays – this term I am studying Paul's letter to the Romans and next term it will be Mark's Gospel. The aim is that at the end of my two years study I will be awarded a Diploma in Higher Education, at about the time I am ordained Deacon.

I have to attend study weekends at Ditchingham, and together these form yet another module. This year's is a combination of theology and practical skills -so a couple of weekends ago I baptised my son's teddy bear (now called Barnabas, which seems a suitably bear-like name), got partially married twice and then officiated at the wedding of the other two people in my group – who happened to both be men (don't worry, none of it is legal!).

It's a good thing that I have cut my working days back to three, as I don't think the amount of study would be feasible if I still worked full-time. You may also have noticed that I am doing far less in church. Jenny and I have put together my Training Agreement for this year, which basically gives me as little to do as meets the criteria, as that's the only way I'm going to keep up. I am lucky I have such an understanding and sensible mentor, so 'thank you' Jenny. Most of my practical tasks will take place at my placement church in 2017, but that's a long time off.

I am grateful for your continuing support and interest. Don't worry if you don't see me for a few weeks. I promise you, I haven't disappeared!

Wendy Sellers

The Savior's Ecumenical Temple (The Canary Island Diocese)

On holiday in Gran Canaria recently, we took the opportunity to attend a service at this church which was dedicated to the Lord's service in 1971. Unity is the ethos of the church and Catholics, Anglicans and Evangelicals worship here at different times on a Sunday, and during the week.

It is in the resort of Playa del Ingles, and dominates the route from the hotel area to the beach.

The building resembles a ship which symbolises Christ's church. It looks like a miniature version of the Sydney opera house from the side. The arched entrance to the church is adorned with clusters of iron tubes resembling the broken pipes of an organ to represent the dissonance of a divided church. Inside, the altar is made of stone to symbolise "Christ the Rock", and behind it, wonderful stained glass representing Christ as the "Light and Centre of the World" enhances the ambience.

We attended an Evangelical service as that is what fitted into our schedule. There being usually a smallish congregation, it was held in a side room, the equivalent of our parish room, led by an Irish gentleman on the guitar accompanied by a lady on the bodhran, a small Irish hand held drum. It seems like the Irish have got the island's churches as well as the pubs sewn up. The preacher was a visiting vicar from England, holidaying with family who live on the island.

Altogether, it was a most pleasant and uplifting experience. The preparation for the eucharist was thoughtful and meaningful with time for contemplation, the singing was hearty despite a congregation of only around 30, the sermon humorous, and there was a true sense of fellowship despite the fact that we knew that most of us would never meet again.

Do look them up if you ever have the chance to visit Gran Canaria, we felt blessed for the rest of the day.

Marcia and Dougie Agnew.

ALICE CORALIE GLYN HOMES TRUST **A brief Description and History of the Charity**

The Trust was formed as a result of money left in the will of the Hon Alice Coralie Glyn, who died in Tunbridge Wells on 28 September 1928 aged 61 years. Her Estate was left in Trust, the interest to be for the benefit for life of her old friend Lois Twemlow.

After Lois's death, the capital was to be given to Welwyn Garden City Community for the purpose of founding and building homes for men and women in hardship aged 60 years plus. Applicants have to have some connection with Welwyn Garden City, Hatfield or Tunbridge Wells.

Two plots of land were obtained on 999 year leases from the Welwyn Garden City Development Corporation – one in Turmore Dale and the other Hyde Valley, Welwyn Garden City. The Trust then built a total of 14 bungalows, comprising ten 1 bedroom and four 2 bedroom units, designed by a local architect, Paul Mauger.

The Trust now consists of volunteer Trustees who look after the 14 bungalows and select new residents as vacancies occur. Properties have been modernised over the years and now provide good quality, reasonably priced accommodation located close to local amenities. The Trust is a member of the Almshouse Association.

If you know of anyone currently in hardship, over 60 and in need of accommodation, they should contact our Managing Agents, Welwyn Garden City Housing Association on 01707 390044. Please also see our advert on page 26 of this magazine.

A brief History of the Life of Alice Coralie Glyn

Alice Coralie Glyn was born on 5 November 1886, being the youngest child of Captain Henry and Mrs Carr Glyn. Her father later became Vice Admiral to Queen Victoria. He was the son of the second Lord Wolverton, and was present at the siege of Sebastopol during the Crimea War. Her mother was Rose Mahoney, being the daughter of the Reverend D Mahoney of Dromore Castle, County Kerry, and she had four children – two boys and two girls, including Alice Coralie.

Alice Coralie married Henry Lister Beaumont on 1 April 1889 (**that means she was 3 years old!**). Henry came from a wealthy family, concerned with the East India Company, and lived off family money until it had all gone. Subsequently, Alice Coralie tried unsuccessfully to divorce, but then left her husband, and afterwards denied having been married.

After leaving her husband, Alice Coralie was listed in 'Who's Who' as an authoress. She wrote several books, having a general theme of social studies and, particularly, supporting the role of women in life and business. 'A Woman of Tomorrow' was published in 1896 and printed by The Women's Printing Society. This was followed by another book entitled 'A Drama in Dreks', followed by a third called 'The Idyll of the Star Flower'.

Several leaflets were also written, such as 'Industrial Question' of the time, on which she lectured, as well as leaflets in furtherance of better housing. She founded a Sunday institution for the benefit of working women, and in 1898 she founded the Camelot Club in Queens Square, London, open on Sundays 11am to 9pm. This provided a social meeting place for professional working women.

There is no record of any connection to Welwyn Garden City, but she was no doubt aware of the ideals and aims of Ebenezer Howard and his book 'Garden Cities of Tomorrow', which was a pre-cursor to the foundation of Welwyn Garden City in 1920. It is likely that this influenced her to leave money to fund the charity. Her later years were spent living in Tonbridge Wells with her friend Lois Twemlow.

Julie Lowes

Advent

By the time this magazine is published, Advent will have started. If you are a follower of time-honoured traditions, you may have made your Christmas cake and mincemeat on 'Stir Up Sunday', the Sunday before Advent.



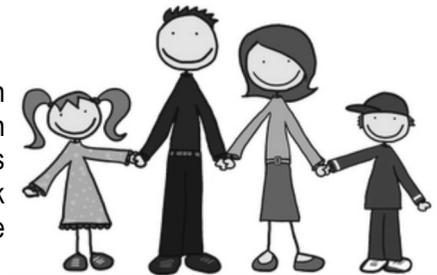
If you want an Advent Challenge, it shouldn't be too late to sign up for the one the diocese runs. Each day you receive an email with a bible verse to think about, a reflection on that verse and prayer ideas. Look at <http://www.stalbans.anglican.org/faith/live-the-challenge/> to find out more.

Alternatively, take a look at www.uspg.org.uk (a charity that St Francis supports) for some Advent prayers and information about how they were involved in this year's Christmas edition of 'Call the Midwife'.

The Children's Society www.childrenssociety.org.uk has an online Advent Calendar, which may also be worth a look.

Midweek Groups for Families.

Since Nikki started working as our Children and Families Worker she has been developing our midweek groups. This development is continuing, so please look out for information about these groups in the pew leaflet and elsewhere.



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Advance Notice:
Confirmation Service at St Francis Sunday 26th Feb at
9.15

'Cooking Curate's' Recipes

Christmas is a time of celebration – gathering together to enjoy time with family, friends and loved ones. That means if you're hosting, you've probably got food and drink on the brain at the moment! When I've got people round, I prefer not to feel rushed in the kitchen – my way of making sure people aren't getting too hungry is to offer a canapé or two – kicks the party off with a bang, and lets the chef get away with a few delays! Here's three of my favourites, as well as a cheeky champagne cocktail. Happy Christmas everyone!

Mini Eggs Benedict

Makes 12 canapés

Ingredients:

12 quail's eggs	2 plain bagels
2 slices thick-cut ham	150g unsalted butter
2 egg yolks	2 tsp white wine vinegar
Small bunch fresh chives	

Method:

Preheat the oven to 120°C for a fan oven (quite low).

Cut the bagels in half and, using a small biscuit cutter (for bite-size portions), cut out 12 disks.

Flatten them a little with your hand.

Place the disks on a baking tray, brush with a little melted butter and bake for 8-10 minutes (until starting to feel crisp and firm).

Grease the insides of 12 hollows in a small muffin tray, and carefully crack a quail's egg into each (try to keep the yolk whole, and watch out for shell!)

Bake the eggs at the same temperature for 3-4 minutes, until the white is firm.

Now the hollandaise (don't be scared!).

Melt the butter and leave to cool – you will see the butter separate. For this recipe we only need the clarified butter (the clear liquid) – discard the solids.

Separate two eggs and put the yolks into a large bowl (keep the whites for a meringue tomorrow).

Whisk the egg yolks with the vinegar and two teaspoons of warm water.

Place the bowl over a small saucepan of simmering water and whisk for about 3 minutes, until the yolks start to thicken (don't let the bottom of the bowl touch the water, as the eggs will cook too quickly and you'll just have a bowl of scrambled eggs!)

Take off the heat and slowly add the clarified butter, whisking constantly. The end product should be a thick, creamy sauce the texture of custard.

Cut out 12 disks of ham using the same cutter as you used for the bagels.

Now just the construction! Place a little spot of hollandaise on each bagel disk, as this will help hold them all together. Then add a disk of ham and one of the quail's eggs. When all 12 are done (still on the baking tray that the bagels were cooked on), pour a teaspoon of the hollandaise over each egg and sprinkle with finely chopped chives.

Place back in the oven for one minute, as this will help the sauce to become a little firmer and therefore slightly less messy to eat. Take out and serve warm.

Teriyaki tuna bites *Makes about 16 canapés*

Ingredients:

1 fresh tuna steak	4 tbsp teriyaki sauce
1 tbsp soy sauce	1 tbsp rice vinegar
1 sourdough roll	1 clove garlic, peeled
1 tbsp wasabi paste	2 tbsp mayonnaise
2 shallots, sliced into thin rings	4 tbsp white wine vinegar
1 tbsp caster sugar	1 red pepper, finely sliced

Method:

First, mix together the teriyaki sauce, soy sauce and rice vinegar, then marinade the tuna in this for about an hour.

Slice the shallots and then pickle in the vinegar and sugar, with a pinch of salt, also for about an hour.

Mix together the wasabi paste and mayonnaise, and set aside.

Cut the sourdough roll in half and drizzle with olive oil.

Now to cooking – get a griddle pan on a medium to high heat.

First cook the bread on the griddle pan, until crisp and slightly charred on both sides.

Set aside.

Now add a little more oil to the pan and cook the pepper. It should spit a little if the pan is hot enough. Keep stirring – the pepper should cook in about two minutes, but it will quickly burn.

Once the pepper is cooked, set aside and cook the tuna, all in the same pan. The tuna should only be seared on the outside and still raw in the middle, so this will not take more than about twenty seconds on either side. Set aside.

Construction – rub the peeled garlic clove a few times on each slice of bread – this may not seem like much but it will make a big difference.

Cut the sourdough into sixteen pieces – I tend to do long strips, but whatever shape you fancy.

On each piece, place a little dollop of the wasabi mayo, a few rings of the drained pickled shallot, a few small pieces of pepper and a slice of the seared tuna. If this contains flavours that you have not tried before, I urge you to give it a go! (But remember that wasabi is hot like horseradish, so don't use too much).

Seared scallop with chorizo and pesto *Makes 12 canapés*

Ingredients:

6 large scallops	Pinch of smoked paprika
12 small rings of chorizo	Large bunch basil
12 small rings cut out from a large flour tortilla	
1 clove garlic	50g toasted pine nuts
30g grated parmesan	Zest and juice of 1 lemon
Large drizzle of good olive oil	

Method:

Preheat the oven to 160°C. Cut out the 12 circles of flour tortilla using a small biscuit cutter, place on a baking tray, brush with olive oil and sprinkle with salt. Bake until crisp and firm, but not too brown (about 5 minutes). Leave to cool.

To make the pesto, blend together in a food processor the basil, pine nuts, garlic, parmesan and lemon. Add enough olive oil to bring the mix together into a thick paste.

Heat a large frying pan, and fry the rings of chorizo for about 2 minutes on either side. Set aside.

Cut the scallops in half, so that each becomes two flat, round disks. Sprinkle on both sides with salt and a little smoked paprika.

Fry on a high heat in the same pan as the chorizo (this will have released some oils that will enhance the flavour of the scallops).

On each disk of tortilla, place a little dollop of pesto, then a ring of chorizo, then another little dollop of pesto, and a seared scallop. Wonderful flavours!

Rev'd Josh's drink of the month

Peach Bellini

Nothing wrong with a glass of fizz as it stands, but this is a fun and simple (if potent) recipe if you want to do something a little different. Blend a couple of ripe peaches until completely smooth (this can be done in advance and kept in the fridge). Just before pouring, place a small sugar cube on a teaspoon and soak in a splash of bitters. Place this in a glass, and pour over a small amount of cognac to dissolve the sugar. Then add a spoonful of peach and top up with sparkling wine, stirring as you do. The perfect ratio is about one third peach to two thirds fizz. Be warned – it goes down easily!

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