



Parish Newsletter



October 2016

WHATEVER YOU DO, IN WORD OR DEED, DO ALL IN THE NAME OF THE LORD JESUS.

IN THIS ISSUE

Letter from the Vicar

by Fr David

Autumn always seems a rather serious time of year. We do serious things like returning to school, getting into a new work project, maybe even trying a healthier life style after a lax summer. There are also serious items in the churches calendar. We have our Stewardship Programme in September. In October we celebrate the harvest, in November we remember the saints who have gone before us showing us the way to God, we pray for the souls of the dear departed and remember the fallen in battle. By the time we reach December we are in the depths of winter, dark nights, dark mornings and cold short days.

Life can't be all sunshine and holidays sadly. Mother nature reminds us of the more serious sides of life, the more sober times when we are encouraged to stop and reflect a little. I tend to take my

retreat in November. A bit of a luxury I know but it is a good thing to do. Taking time out as the weather makes it more difficult to rush around allows us to pray and think about God's place in our lives, maybe even gives us a chance to re-evaluate our relationship with God and where we want that relationship to go and what we want it to be like.

It is no accident that most of the major biblical figures from Moses on spent sometime in the wilderness. The complexities and busy-ness of life means it is even more important to take time out. It may not be easy for us to retreat to a holy house. Maybe what we can do is, rather than reach for the remote control or the novel we instead reach for our bible or simply sit in silence in our own sitting room or quiet place at home. Maybe then we can hear God for ourselves.



West Window Update

As the plans come together Allison McAllister lets us know how we are progressing

Page 2



Harvest Festival 1st-2nd October

We find out what to expect on this very joyful weekend festival

Page 2

West Window Update

by Allison McAllister

The third phase of our restoration programme, the West window project, is progressing well. Much has been happening behind the scenes as we continue to work closely with our architect, Roderick MacLennan, the Heritage Lottery Fund (HLF) and Historic England.

The development phase has now finished. This involved investigation work to assist with the preparation of the design and specifications before going out to tender. The potential contractors visited in June/July time before submitting tenders. After detailed analysis by the Quantity Surveyor, the tender comparison report enabled us to complete and submit the 2nd round application to HLF in September.

We are now waiting for final approval from HLF (this may take up to 3 months!). The tender figures were over the initial budget so there will be some alteration to the proposed works. We will update you on this when we have this confirmed. The work is most likely to start Spring 2017.



In November, as part of the activity programme, running alongside the restoration work, St Peters will be hosting a 'Faith in Maintenance' Training Day. This course will be run by the Society for the Preservation of Ancient Buildings (SPAB) on Sat 19th November. Pick up a leaflet with details from the back of church and do think about signing up for this.

We are delighted that our applications to Allchurches Trust and Garfield Weston Foundation

for grants have been successful; receiving grants of £3,850 and £3000 respectively for the West Window Project. Grateful thanks to these charities and also the St Peters people who have given generously to this project.

SPAB FAITH IN MAINTENANCE DAY
19TH NOVEMBER 2016

SPAB are running a Faith in Maintenance Day at St Peters. For more information contact the Parish Office:
020 8997 3655
admin@stpeterealing.org.uk



Fanny inspecting the Vicarage Orchard results!

Harvest Festival Weekend ~ 1st & 2nd October 2016

by Fr David

As autumn creeps in and the leaves turn brown our thoughts turn to harvest and the celebration of God's wonderful creation. The changing of the seasons is a good thing to mark. Harvest gives us an opportunity to thank God for the abundance of his bounty and a chance to give back to others.

We continue last year's new pattern of celebrations at St Peter's with a Harvest weekend. On **Saturday 1st October** we will hold a Harvest Fayre between 10am and 2pm. An opportunity to come together as a community to buy and sell autumn wares (jams, cakes, produce and the like) as well as to share in some

activities and fellowship. The proceeds of the Fayre will be going to support the work of Certitude, an Ealing based charity supporting people with learning disabilities.

Our celebrations continue on **Sunday 2nd October**. At 9.15 am we have our Pebbles Service for our little members; at 10am our Harvest Festival Mass and at 3pm our Pet Blessing Service. The food gifts will be given to Ealing Food Bank, so please no perishable items (or tins of tomatoes or baked beans! We have plenty of these). Come and join us; it will be a fun weekend.

EALING CHURCHES WINTER
NIGHTSHELTER



Homelessness

Being without a roof is the most debilitating condition. You become voiceless and invisible. Then you can be lost forever.



Prayer for the homeless and cold

God of compassion,
your love for humanity was revealed in Jesus,
whose earthly life began in the poverty of a stable
and ended in the pain and isolation of the cross:
we hold before you those who are homeless
and cold
especially in this bitter weather.
Draw near and comfort them in spirit
and bless those who work to provide them
with shelter, food and friendship.
We ask this in Jesus' name.
Amen.



Ealing Churches Winter Night Shelter 2016

by Elizabeth Newton

Many of the St Peter's congregation have enjoyed being involved with the Ealing Churches Winter Night Shelter (ECWNS) scheme over the last two years and this year we will run the night shelter at St Peter's on the four December Thursday nights before Christmas.

A member of St Peter's literally bumped into one of our guests from last year. I'll let him tell you what happened:

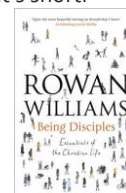
"As we discussed I bumped into Frank [a previous guest of 2015] a couple of weeks ago at the o2 [Centre, Woolwich]. I went over and said hello (he was working at one of the bars) and he seemed genuinely pleased to see me, and asked me to pass on his thanks to everyone involved at the night-shelter. Apparently Alison [the former ECWNS Coordinator] helped sort him out with somewhere to live and he seemed very chipper – so much so that he wouldn't let me pay for my drink! It's good to see direct evidence that one of our guests has been able to get their life sorted with

our help – and particularly Alison's – it's a shame she's stepping down."

Jane Bradshaw and Elizabeth Newton are the St Peter's venue coordinators, assisted by Doreen McGovern who organises the food. Nearer the time we will be pulling together a rota of volunteers. There are many different ways of helping either front of house or behind the scenes – greeting the guests and chatting to them over the meal, staying overnight, cooking food, making beds, doing laundry, providing breakfast and clearing up – so you can choose a role that best suits you. If you would like to be involved, please speak to Elizabeth or send her a message via the office

Book Review - Being Disciples by Rowan Williams

A number of books have recently been published around the subject of being a Christian in an increasingly complex and challenging world. Here is another. Written by a former Archbishop of note! this aims to condense Christian essential for daily living into a manageable, bite size, yet well informed book. In his introduction Rowan says, "We discover what's involved in our Christian commitment not...by reading books...but by daily effort to live in a way that allows Jesus Christ to come through in our lives." How we do that is explored in a simple, easily digested form full of insights and biblical support. As with most of Rowan's books, well worth a read...and it's short!



Gardening Plot

~Top 10 tips from the RHS for October

1. Divide established rhubarb crowns to create new plants
2. Cut back perennials that have died down
3. Divide herbaceous perennials
4. Move tender plants, including aquatic ones, into a greenhouse or conservatory
5. Plant out spring cabbages
6. Harvest apples, pears, grapes and nuts
7. Prune climbing roses
8. Finish collecting seeds from the garden to sow next year
9. Last chance to mow lawns and trim hedges in mild areas
10. Renovate old lawns or create new grass areas by laying turf

Lily and tulip bulbs can be planted now, ready for a good early show for the

coming late spring. I've had a go this year at autumn lettuce, carrots and turnip; sown in grow bags and an old green recycling bin. I'm hoping for a last late crop before the frosts. I have also planted over wintering greens, hoping slugs and other pests won't get them. It's also worth a go, though October may be bit late, at last minute beetroot in a container. I've collected a number of deep containers over the years and have some beetroot popping up in an old tin bath. If it gets too cold I can cover it or move it into the poly-tunnel. Last year I had a go at over wintering plants in the poly with some interesting results. Spring onions throughout winter along with some lettuce leaves and chard. We don't all have poly tunnels or green houses but we do have sunny windowsills which can be just as good. The other thing I am experimenting with this year is Christmas spuds. These are first earlies that have been kept refrigerated through the summer.

Taking them out and planting them in a warm position gets them thinking it's a particularly good spring. They will grow away and by October/early November you'll have good plants. They will die off by the first frost but leaving the spuds in the soil acts rather like a potato clamp and stores them until needed on Christmas day. I don't expect to get a huge crop, but what a buzz on the feast



of Our Lord's birth to eat home grown potatoes in celebration. I'll let you know how it goes.

Best Feet Forward

by Linda Foster

Lanes and Green Spaces of Ealing

There are quite a few lanes and green spaces in Ealing. We weren't covering them all! Our walk this warm Sunday afternoon in mid-September started from the Church Car Park. We walked past St Stephen's Church, through West Ealing into Hanwell to Greenford Avenue. From there we set off south to the Uxbridge Road and Hanwell Cemetery. Purchased in the 1850s by St George's, Hanover Square. Our leader had been intrigued by it and wanted to have a closer look. It made for an interesting and as you would expect tranquil spot in the midst of busy West London. After a wonder around we headed off back up Church Road for the Brent Lodge Park and Café by St Mary's Hanwell, where we can recommend the ice cream and tea.

Next we were off following part of the London Loop and Brent Park Walk alongside the river Brent up to Ruislip Road East. Here unfortunately Fr David had to leave the band and get the bus home if he was going to make it for evening prayer. The remainder of the group followed the path through to Pitshanger Park and home. A resounding 8-mile walk proves how fit this bunch are.



An Autumn Recipe: Beetroot and Apple Soup.

Serves 6

Prepare 20 mins

Cook 1 hour 30 minutes

600g beetroot, stalks trimmed
 1 tbsp sunflower oil; 2 onions, finely sliced; 1tsp caraway seeds; 1 tsp cumin seeds; 600g Bramley apples; 1 ltr veg stock; 2 star anise; 150 ml soured cream; 1 tbsp hot horseradish; ½ lemon, juice.

- 1 preheat the oven 200c, gas mark 6. Roast the beetroot for 1 hour and 15 mins until soft. Rinse under cold water, peel and chop; set aside. Meanwhile, heat the oil in a large pan and cook the onions, caraway seeds and cumin for 10-12 mins.
- 2 add the beetroot, peeled, cored and chopped apples, vegetable stock and star anise. Bring to the boil and simmer for 10 minutes.
- 3 Discard the star anise and puree the soup. Return to the pan, season and reheat. Combine the soured cream, horseradish and lemon juice in a bowl. Serve the soup in mugs, topping each with spoonful of the cream.