



ALL SAINTS' ALIVE  
THE WEEKLY NEWSLETTER OF ALL SAINTS ANGLICAN CHURCH  
COLLINGWOOD'S WELCOMING HAVE OF SUPPORT, CARE, OUTREACH AND INSPIRATION  
FRIDAY DECEMBER 18,2020

Welcome back to our weekly newsletter. This Sunday marks the Fourth Sunday of Advent when the candle representing "Joy" will be lit, joining the lit candles of Hope, Peace and Love.

As we approach the "most wonderful time of the year", we remember how different the year 2020 has been! I don't believe I had ever heard the expression "social distancing" prior to this year....nor did I ever believe I would be allowed to walk into a bank, wearing a mask and ask for money! Times have certainly changed!

Our newsletter this week congratulates the Green Team at All Saints'. Through its leadership and guidance, All Saints' Collingwood has been recognized as a new member of the "Green Churches of Canada". Grant Jahnke of the Diocese stated, "Big congratulations to All Saints' on being awarded membership in Green Churches of Canada! They are not only leaders in greening their own sacred space, but will become an inspiration to other parish communities throughout the Diocese." Our church is the only parish in our Diocese to receive such an honour. All Saints' Alive salutes not only the Green Team but all church members for their contributions over the years in making this happen!

Keiko has been very active in recent weeks—ukulele and choir practices, hymn sing along, and with the church services. She has included a "Message from All Saints' Music Ministry". See below!

**A Message from All Saints' Music Ministry**

**All Saints' Chamber Choir** sang the anthem "Advent Prayer" on Sunday December 13th in Covid-style - can you believe that it has been 9 months since we sang together last time!? It was our first trial of "virtual choir", Many of you wondered how it was made ... the choristers practiced at home with a sound track and recorded their voice individually by our super sound engineer. And the recording tapes were blended into one voice by miracle hands! And another choral work is on the way!

**All Saints' Ukulele Players** have been practicing weekly in zoom. Some of the members joined from distance - Toronto and USA! Everyone enjoyed practicing together from their home safely - this is another Covid-style we have adopted in 2020. And they are not just enjoying playing but also challengers. They made the "virtual Ukulele Orchestra" to share Christmas cheers with you!

**Hymn Singing-along livestream** has been held Thursday mornings. Members of the chamber choir led the hymn singing and I hope many of you enjoyed singing-along hymns from your home!

**Livestream Christmas Caroling on Thursday December 24th at 10am!**

**Modified Lessons & Carols** will be held on the Fourth Sunday of Advent, on December 20th. Readers and musicians are participating in a new style, with very safe guidelines.

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**Services on Christmas Eve & Christmas Day** - Chamber choir, Ukulele Challengers, song leaders and instrumentalists will be sharing a gift of music with you!

**Please give a big applause to our amazing musicians** - they have been very patient to learn the new technology and spent hours on rehearsals and recordings ... Thank you for your hard work to make it possible for everyone to celebrate Christmas 2020 with MUSIC!

Also to our friend Bill Pryde who has shared his professional skills of audio engineering and Reverend Doug Michaels who has been encouraging the music team to keep making a music noise and going through a pandemic.

Finally to All Saints' Family and friends, staff and the wardens, thank you so much for your encouragement and support to our royal music team. I would like to express my gratitude from the bottom of my heart.

May you have a blessed Christmas ♥ Music director / Keiko Kuepfer

Susan Scouten once again has shared information on a very important ministry at All Saints'. Please check out her report on the "Entrées-to-Go Programme and Cob's Bread. If you wish to partake in this programme the contact information is noted below. As well, you are encouraged to help fund this and other food outreach programmes that the church sponsors. E-transfers are now being accepted at the church.

### **Entrées-to-Go Program & Cobs Bread**

The next Community Friendship Take-Out Dinner is Wednesday January 13th. Susan Scouten is offering a frozen 'Entrées-to-Go' program for the other weeks of the month. Note that this is NOT a full meal, just the main course such as Cabbage Rolls on Rice, Meat Lasagna, Vegetable Lasagna, Rainbow Cheese Tortellini with Meatballs, Cheese Burgers, Hamburgers, Ham and Cheese Croissants, Spinach and Feta Croissants, Cobs Pizza Bread. Could you, or, someone you know benefit from an entrée once a week? Also, we receive a large donation every Friday of fresh bread/rolls/sweets from Cobs Bread. Bread/rolls/sweets will be included with your requested Entrées-to-Go or you can just request Bread. We have lots!

Here's how it works: email [sscouten1@gmail.com](mailto:sscouten1@gmail.com) or call or text 705-441-1419 (Susan). In your email or text or phone message, indicate how many entrees you require. Susan will reply and let you know what she has available. Pick up or delivery will be arranged with Susan.

**Monetary donations are happily accepted and will keep the Entrées-to-Go program going and will help fund the Christmas Day Take-Out Dinner and monthly Friendship Take-Out Dinner. E-Transfers now being accepted at the church, check the website for details**  
<https://www.allsaintscollingwood.com/how-to-donate/>

Our regular feature from Gill Elias continues this week. The Covid Cooking Corner recipe is “La Tourtiere”. Are you willing to try to make your own pastry?!! I am going to attempt this at some point this winter! Thanks Gill!

Earlier in December, a notice went out to parishioners, requesting the donation of Christmas gifts for the residents at Pine Villa. The response was immediate and in just a matter of hours enough gifts were offered. Reverend Sharon has provided All Saints Alive with an update...

“A heartfelt thank you to everyone who helped provide a gift for the people at Pine Villa. The response was wonderful! And a big thank you to Kathi and Robert for their help in delivering the gifts. The staff were so touched by the generosity that will help make Christmas a bit brighter for the residents.” See photo below.



All Saints’ Alive sends birthday greetings this week to Pat MacKeracher. Her birthday was actually last week so we hope you had a wonderful day Pat!!



A little bit of humour.....

Little Johnny and his family were having Sunday dinner at his grandmother’s house. Everyone was seated around the table as the food was being served. When Johnny received his plate, he started eating right away.

“Johnny, please wait until we say our prayer”, said his mother.

“I don’t need to,” the boy replied. “Of course you do!” his mother insisted. “We always say a prayer before we eat at home.”

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“That’s at our house,” Johnny explained. “But this is Grandma’s house and she knows how to cook!”

### My GrownUp Christmas List

Do you remember me?  
I sat upon your knee  
I wrote to you with childhood fantasies  
Well, I’m grown up now  
And still need help somehow  
I’m not a child but my heart still can dream

As children we believed  
The grandest sight to see  
Was something lovely wrapped beneath the tree  
But Heaven only knows  
That packages and bows  
Can never heal a heartached human soul  
So here’s my lifelong wish  
My grownup Christmas list  
Not for myself but for a world in need

No more lives torn apart  
That wars may never start  
And time would heal all hearts  
And everyone would have a friend  
And right would always win  
And love would never end  
This is my grownup list....  
This is my only lifelong wish  
This is my grownup list.....

Kelly Clarkson, Linda Thompson and David Foster.....

**Offering Envelopes** are on their way, once they have arrived and ready to be distributed it will we will communicate their availability in the Bulletin/Announcements, Email and All Saints’ Alive.

### Calendars

We have 3 calendars for purchase \$6 each; contact the Church Office by calling or emailing 705-445-3841 or [allsaintschurch@bmts.com](mailto:allsaintschurch@bmts.com) Do not miss out on this charming Calendar.





## Covid Cooking Corner

OK the time has come for my absolute favorite Christmas recipe.....no it is not turkey or Christmas pudding...sorry.

It is **La Tourtiere**. The pastry in this recipe is so flakey (yes this time I do make it from scratch) and the filling is moist and full of wonderful herbs and spices. If you can be bothered make a little gravy and serve plenty of fluffy mashed potatoes and pickled beet salad. If you don't fancy tackling the pastry, then by all means buy some frozen pastry. You may want to try this filling for an hors d'oeuvres. Make the filling (it freezes well) and then use it with filo pastry cups (little squares of buttered filo pastry pushed into muffin tins and baked at 350\*f for about 8 minutes)...or mini tart shells. Either way I think you will love it.



### La Tourtiere

#### Pastry

3 cups	All-purpose flour
½ tsp.	salt
2 tsp.	dried thyme
1 tsp.	dried mustard powder
½ cup	shortening, chilled and cut into small cubes
1 cup	butter chilled and cut into small cubes
¼ cup	iced water
2 Tbsp.	white vinegar (helps make the pastry tender)

To make the pastry:

Sift the flour, salt, thyme and mustard powder and place in food processor.

Add the cubed butter and shortening and pulse until it looks like course breadcrumbs. (Can be done by hand, by rubbing the fat into the flour).

Mix the water and vinegar and slowly add to the flour mixture....pulsing gently until it forms a ball.

Wrap and chill....can be made ahead and frozen or will keep in the fridge for 3-4 days.

#### Filling

2 Tbsp.	vegetable oil
1 large	onion, chopped
1 lb.	ground pork
½ lb.	ground beef (extra lean)
½ lb.	ground veal
3 cloves	garlic, chopped
½ tsp.	allspice
¼ tsp.	cayenne pepper
1 tsp	dried thyme
1	bay leaf
2 tsp.	dried savoury (no savoury?...then try sage)
½ tsp.	ground nutmeg
Salt and pepper to taste	
1 cup	beef broth
3 tbsp.	rolled oats
¼ cup	chopped parsley
1	egg beaten

**Note:** if you are only going to use one meat then it should be ground pork



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To make the filling:

Heat the oil in a large saucepan or skillet, then add the onions and cook until they start to brown.

Next add all the meat and cook until all the pink raw look has gone (about 4-5 minutes), breaking it up as you go.

Drain off most of the fat. Now add the garlic and all the spices (except the parsley). Cook stirring for about 1-2 minutes.

Add the beef broth and rolled oats and simmer gently for about 45 minutes, stirring occasionally. The mixture should be quite thick when you have finished.

Stir in the parsley and taste and adjust the seasonings. Remove the bay leaf and discard.

Allow to cool. Can be made ahead and frozen.



To assemble the Tourtiere:

1. You will need a 9 inch deep dish pie plate.
2. Preheat an oven to 425\*f
3. Divide the pastry in half. Roll out one half and fit into the bottom of your pie plate.
4. Add your chilled filling.
5. Roll out remaining half of the pastry and cover the pie. Cut off excess pastry and crimp the edges.
6. Make a few slits in the top of the pastry to allow the steam to escape.
7. Decorate the top of your pie with any leftover pastry.
8. Brush the pie with the beaten egg yolk.
9. Bake for 10 minutes and then reduce the temperature to 375\*f and continue to bake for a further 35-45 minutes or until pastry is golden.

Hope you enjoy this as much as I do?

### **Attending All Saints' Services**

Bookings are now being taken for the following services

#### **Wednesday's 10am**

December 23<sup>rd</sup> - Holy Eucharist

*Please join us for Christmas Caroling 15 minutes before each of the below services*

#### **Christmas Services**

Christmas Eve Thursday December 24<sup>th</sup> – 4pm & 8pm

Christmas Day Friday December 25<sup>th</sup> – 9:30am

#### **Sunday's 9:30am**

December 27<sup>th</sup>

Please contact the Church Office by Friday at 10am to book your spot for a Sunday Worship Service, Tuesday by 10am to book your spot for a Wednesday Worship Service and for Christmas Services book your spot by Monday December 21<sup>st</sup> by calling 705-445-3841 or emailing [allsaintschurch@bmts.com](mailto:allsaintschurch@bmts.com)

For all services, you have until 5min before the time the service starts to get seated. At that time, available spots will be assigned to those who did not pre-book. This last minute seating will be done on a first come first serve basis.

The Order of Service will be displayed on the television screens. No leaflets will be available at the services. However, announcements and related Parish information will be posted on the Church website and included in the weekly emails with All Saints' Alive newsletters.