

ALL SAINTS' ALIVE
THE WEEKLY NEWSLETTER OF ALL SAINTS ANGLICAN CHURCH
COLLINGWOOD'S WELCOMING HAVEN OF CARE, SUPPORT, OUTREACH AND INSPIRATION

OCTOBER 28, 2021

Welcome to our last newsletter of October. It's hard to believe another month has gone by!

The start of November means that All Saints Day is upon us. All Saints' Church will celebrate All Saints Day this coming Sunday, October 31st at the 9:30 a.m. service. Father Doug and our worship team have been preparing for this service—complete with a special music presentation involving our chamber choir and the ukulele group. This music has been recorded over the past few weeks. We thank all those individuals involved including Keiko and musicians, the production team, readers and intercessor and our church staff. If you have not reserved an in-person seat at the church, please check out the church website for livestreaming.

Our newsletter this week includes reports and updates from church groups and individuals.

Susan Scouten has had another very busy week with “Entrées-to-Go”. Please read her report for the details and learn how you can assist this excellent outreach programme.

Sharon Goldsworthy and the Missional Transformation Committee have shared with All Saints' Alive, information from an article from the Anglican Church of Canada.

Gill Elias has provided us with another special recipe for the cooler weather ahead. This week she features “posh sausage rolls”. My tastebuds have been activated already!! Enjoy.

Keiko's weekly report and photos are below. As was mentioned above, she and the church musicians and choir have been very busy preparing for the service this Sunday. Keiko shares the details of this preparation!

Music Alive!

All Saints' Ukulele Club met on Tuesday morning in hybrid style. Though it was a cold rainy morning, 3 players came to the church to warm up their fingers in the sanctuary and 3 players joined in from their cozy home in zoom.

All Saints' Chamber Choir and the tech team had a very busy weekend!

- 6 singers and 1 pianist participated in recording sessions in the sanctuary for two days, a total 26 individual videos were taped by our own artistic director Bill and producer Rev. Doug.
- Other 6 singers taped 3 songs for each at their own home and submitted the data to the director via Google drive and dropbox. (What high-tech people they are!?)
- Those individual video data is transformed to virtual choir videos - All the voices will be united into one, choristers will be singing together in spirit.

Wishing you a blessed All Saints Day ... let us celebrate a special day at All Saints' Church (or at your home) on **Sunday October 31st at 9:30am** with All Saints' musicians!





Our Wardens continue to work on our behalf. This week, Rob Potter provides us with an update on church finances as of the end of August. He mentions that there are some challenges ahead for our Parish to consider. Penny Bourne has written the Wardens Update this week. Her report has information from the Advisory Board meeting last week among other important items. Elaine Cunningham has shared information on food donations for the Salvation Army and an announcement from the Batteaux Church regarding a bake sale being held in November at the Batteaux Church.

In your prayers this week, please remember those on our Parish prayer list. We also pray for their care givers and support workers. We pray for our families, our friends, for all whom we love. Lord, help us to live each day for your pleasure.

“Please pray for these people during the week” Ayako Yoden, Gord M, Dave Foster, Brenda Teeter, Bob Teeter, Michelle A, Sandra Girdle, Ruth Wallace, Kathy Martin, Mary Ratensperger, John Crust, John Heinrich, Margaret Godwin, Pam Muir, Mike, Chris, Winona Waring, Shirley Normore, Bob Normore, Bob, Linda Lampman, Ed Lampman, Ann Farrell, Shelly Saunders, Judy Keown, Bev Baxter, John, Ann Bye, Jim Milner, Paul Reid, Ann Pope, Cheri Kelly, Dan.

WE ACKNOWLEDGE THAT THE PARISH OF ALL SAINTS RESIDES ON THE TRADITIONAL TERRITORY OF THE ANISHNAABE AND WENDAT PEOPLES. THIS ACKNOWLEDGEMENT REMINDS US OF OUR RESPONSIBILITIES TO OUR RELATIONSHIPS AND THE ANCESTRAL LANDS ON WHICH WE PRAY, LEARN, SHARE AND LIVE

Wardens' Weekly Update, October 29th, 2021

Special Vestry Zoom meeting: Following discussion with the wardens, this was postponed last Sunday, as it was felt that too few people had signed up for the meeting to be able to make a binding expenditure decision, such as this for the replacement of the aging church carpet. We hope that this could be re-scheduled for the New Year, perhaps as an in-person meeting garnering more interest. It is something that needs to be addressed as the carpet is becoming quite hazardous in places.

A meeting of the Advisory Board was held last week, and leaders of parish groups gave a report on their current activities. Even through the pandemic our priests and parishioners have been kept busy with various ministries. The wardens are thankful to have so many dedicated people helping in so many ways.

This past Sunday we were able to follow the new diocesan protocol as priests, readers and intercessors may now remove their mask when speaking from the pulpit or lectern. I am sure Fr. Doug and Rev. Sharon will be relieved not to have to video their sermon ahead of the service! Once again, we thank Fr. Doug, Bill Pryde and Doug and Moira Southwell for their great work in bringing the service to such a wide audience.

The Salvation Army Food Bank still needs our help. Donations may be dropped off at All Saints' anytime. Boxes have been placed at the Elgin Street door for Sunday services, and inside the ramp door off the parking lot which can be accessed by buzzing the office to open the door.

This Sunday, October 31st, we will celebrate All Saints' Day at our 9:30 a.m. service. Keiko and the choir members have worked hard to prepare a special video presentation of music to accompany the service.

Financial Update

To the end of August, we are running a deficit of \$47,202. Expenses are \$8,300 under budget. Revenues are down with envelope giving the largest, down just over \$12,000. We are also unable to rent out the church and hall contributing to the deficit. The recent contribution of the Foundation for \$18,500 will help significantly to reduce our deficit, but we will still need generous Christmas donations to balance the budget.

We must also consider the needs of the Friendship dinners. The costs of packaging hundreds of meals have caused the costs to soar, and your generosity is needed.

There has been consider discussion regarding the church carpet. Unfortunately, we have had to postpone a special vestry meeting due to the small number able to attend on Zoom. In the meantime, please examine the carpet when you are in church. There exists real tripping concerns, and the wardens want to avoid anyone being hurt. A replacement carpet could cost approximately \$40,000 plus, a huge expense. Your thoughts and ideas are welcomed.

Missional Transformation Committee

The following was taken from an article in the Anglican Church of Canada: Update for Oct. 19/21. The documentary highlighted, which can be found on Youtube, is quite informative and educational, as we strive to learn more about our country's history. It was also interesting to read about one church's response to the 'Calls to Action' from the TRC.

"On the National Day for Truth and Reconciliation the whitewashed walls of a church building, with everything those walls represent, became the place to see and listen to the story of the Indigenous families who were forced out of what we know today as Jasper National Park.

"This may have been the most important thing our church has ever done," said Nancy Addison, people's warden at St. Mary's and St. George's Anglican Church, following a community screening of the Indigenous documentary Resilient: The Aseniwuche Winewak Story."

Entrées-to-Go Food Program - Please donate!

Over 90 Frozen Single Serve Entrees plus all the donated Cob's Bread. Next Community Friendship take-out dinner is Wed Nov 10. Pre-order early please! This take-out dinner is for YOU! Please reply any time during the month if you would like Cob's Bread. We have lots of bread products donated every week. Maybe you have a neighbour or friend that would like a donation of Cob's Bread/Rolls/Scones? Pick up or delivery is available.

Donations keep the Food Program running. Please donate if you can!

Even the neediest in our community, donate a few coins or a looney when they can. That's how important the Food Programs are. If you are able to donate once or on an ongoing basis, I thank you in advance. Canada Helps also is a great way to donate. Pick the Food Ministry option! Thanks

If you are a volunteer, please send Warden Rob rpotter18@sympatico.ca proof of being fully vaccinated. We need this asap so you can help out when needed.

Thanks so much. There is an information page for the Food Ministry on the church Website. www.allsaintscollingwood.com

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

Covid Cooking Corner.

This week's recipe is a suggestion from my husband; I also think it's a less than subtle hint that he would like me to make him one. It is definitely one of his favorites. It is the "Posh" Sausage Roll. Well it is not really "Posh", but it is delicious. Another wonder thing about it is that it makes 2 rolls....so I can freeze one for later. This sausage roll is very versatile.....you could add any herbs and spices you like, or change the nuts and fruit. Make one huge one or make lots of cocktail size ones. Hope you enjoy it? Gill

"Posh" Sausage Roll

This is adapted from a BBC Food recipe and makes 2 rolls. Serves 8

- 1 onion, chopped
- 2 cloves garlic, crushed
- 6 slices bacon, diced
- 1 lb. ground pork
- 1 lb. sausage meat (I use a mild Italian)
- 4 sage leaves, chopped
- 2 Tbsp. chopped parsley
- ¼ tsp. ground ginger
- ¼ tsp. ground nutmeg
- 2 oz. chopped pistachios (or a nut of your choosing)
- 15 dried apricots, diced (prunes also work well)
- Salt and pepper
- 2 oz. dried breadcrumbs
- 2 eggs (use separately)
- 1 pkt. All-butter puff pastry defrosted in the fridge but kept cool.
- Sesame seeds



Method

1. Preheat an oven to 400*f
2. In a frying pan, gently fry the bacon, onion and garlic until a light golden colour. Then scrape the mixture into a bowl. Cool.
3. Place the ground pork and sausage meat (no skins please) in a large bowl.
4. Add the sage, parsley, ginger, nutmeg and salt and pepper.
5. Next add the apricots and pistachios.
6. Mix thoroughly.
7. Now add the cooled onion mixture along the 1 egg and the breadcrumbs. Mix together and this makes your filling.
8. Dust a cool kitchen surface with a little flour and unwrap your pastry. Lay the first piece of pastry on the surface (long side towards you) and put half the filling mixture along the center of the pastry.
9. Take the other egg and beat it and then brush the edges of the pastry with this mixture.
10. Now fold the pastry over to make a big sausage roll. Carefully seal the edges and place under the roll.
11. Brush with more egg wash and then with a sharp knife make slashes along the top.
12. Sprinkle with a few sesame seeds or crushed fennel seeds.
13. Place on a cookie sheet (lined with parchment paper) and then place in the fridge.
14. Now repeat with the remaining filling and pastry. Chill the second roll.
15. When ready to eat, place the rolls in the oven for 10 minutes and then turn the oven down to 350*f for a further 10-15 minutes.
16. Serve with a green salad or cool and slice into small pieces and serve as an hors d'oeuvre.

Food Donations

We have re-started collecting food donations. All Saints' turns over all donations to the local Salvation Army Food Bank. There are two new locations for our donation hampers. One is for those who bring a donation to our current Covid-restricted Sunday Services and is just inside the Elgin Street doors that we use for these services. The other is just inside the door off the parking lot at the top of the ramp. You will have to buzz the office for admission. The hamper is currently located at the foot of the stairs to the third-floor offices and even though that may change, it will be close by and is well marked.

After a conversation with the Salvation Army food bank rep, here are a few suggested items they can always use:

Canned Vegetables; Kraft Dinners; Cereal; Packaged Cookies

They are also preparing Christmas hampers and would appreciate a small unwrapped toy. If you know of anyone, or a family, who would benefit from a hamper, please advise them that applications are now available at the Salvation Army.

E. Cunningham

To my old ACW friends:

You may remember Millie from the church in Batteaux who attended our ACW meetings here at All Saints'. The church in Batteaux is holding a "pick-up" sale of home-made food items:

Frozen Pies at \$15 (Apple, Peach, Blueberry, Cherry, Raisin)

Butter Tarts at 6 for \$5

Large Loaves \$6.50

As well as Pickles, Chili Sauce etc. on November 16th, 18th, and 20th

However, you must pre-order by calling Joanne (705 445 3949) or Millie (705 445 2225). (Cash preferred)

E. Cunningham

Daylight Saving Ends November 7 2021

