



St. Luke's Sentinel

The Parish Paper of St. Luke's Episcopal Church, Blue Ridge

Volume XVIII, Issue I

Blue Ridge, Georgia

January / February 2012

Shrove Tuesday pancake supper, other events announced

February will be a busy month at St. Luke's. The annual Shrove Tuesday Pancake Supper will take place Tuesday, Feb. 21, from 5 to 7 p.m. Tickets are \$5 for adults, and children under 12 can eat free.

The custom of eating pancakes on the day before Lent is old and comes from England. In pre-Reformation times, eggs and milk were eliminated from Lenten diets, no doubt resulting in the custom of making pancakes so these ingredients could be used up and not wasted. Shrove Tuesday was also a time for people to confess their sins and to be 'shriven' (to receive absolution), which is where the word 'Shrove' comes from.

St. Luke's Men's Group – 'Cranmer's Crew' – will coordinate this year's supper. Volunteers are needed to sell tickets and to assist in preparing and serving the meal. A sign-up sheet for the latter is in Thomason Hall, or speak to Roger Johnson or the Rev. Ronald Wikander.

On the following day, Feb. 22, Ash Wednesday, the Penitential Office will be read and Holy Communion celebrated at a service beginning at

6:30 p.m. Imposition of ashes will be offered at this service.

Ash Wednesday is the first day of Lent, a 40-day season of preparation for Easter.

The Rector's 2012 Lenten lecture series will begin Wednesday, Feb. 29, concluding on Wednesday, Mar. 28. This year's theme for the five-session study will be: God's Call; Our Commitment: a Look at the Covenants of the Bible. The Rev. Victor Morgan said knowledge of the covenants will open up windows of understanding into the life and mission of Jesus and God's call on our life today. Figures associated with the covenants to be reviewed include: Noah, Abraham, Moses, David and Jesus (the New Covenant).

A Lenten soup supper will be held at 6:30 p.m. prior to the lectures which are scheduled to begin at 7 p.m. in the church's Thomason Hall.

Two or more persons / families are needed to prepare and host each of the five suppers. A sign-up sheet is available in Thomason Hall.

Men's group plans projects, events for 2012

The St. Luke's men's group – 'Cranmer's Crew' – have an ambitious schedule of projects and events planned for 2012. Meeting, Tuesday, Jan. 10, group members approved the following projects:

- Shrove Tuesday Pancake Supper, Feb. 21;
- Fit storage room in new addition with shelves, Tuesday, Jan. 24, and Thursday, Jan. 26, both beginning at 10 a.m.;
- Evening Prayer with meal to follow at churchyard pavilion, May 21, 5 p.m.
- Camping trip and retreat, Rattlers Ford, North Carolina, June 5-9;
- Summer picnic, Saturday, July 21, at Horseshoe Bend Park; and
- Autumn Retreat, date to be announced.

It was also reported that one project – building a ramp and steps at the Bassett home – has been completed.

Anyone interesting in participating in any or all of these projects or events is asked to speak to Roger Johnson.

New vestry members chosen

At the annual parish meeting on Jan. 15, Jack Lisle, Mark Kingsley and Diane Wikander were elected to the Vestry, each for a three-year term. Pat Dearing was appointed by the Rector as Senior Warden, and Joe Brandon was elected Junior Warden.

Sentinel – 'Around the Corner & Around the Communion'

Epiphany: the season of light

Editor's Note: The following column was written by the Rev. Victor H. Morgan. It first appeared in the Blue Ridge News-Observer.

It was a grey, overcast day in early January as I travelled east across Georgia on a state highway from Jasper to Dawsonville, a route not completely familiar to me. The road before me began to climb, and soon I found myself in the clouds. Landmarks along the way disappeared. All I could do was to creep around the curves at greatly reduced speed. This went on for what seemed an eternity – though probably for only 10 or 15 miles.

Finally, the road began to descend and at last the sun broke through. All was changed. Barns, cows, and farmhouses – to say nothing of the road itself – became visible. At last, I could see.

What happened at that moment seems to be a fairly good picture of what happened when God became man in Jesus Christ. For thousands of years, people had been groping around in the dark, trying to understand why they were here, why there was suffering, pain and death in the world, and what God was like.

Some of these mysteries, in particular those about the Creator Himself could – at least in part – be discovered by looking at the work of His hands. Men, for example, could discover that He prefers order over chaos, loves colour, texture and design, and provides for the needs of His creatures. But about many other things, they could only guess.

Some light came into the world through the patriarchs and prophets of the Old Testament, but it was only with the coming of Jesus Christ that the sky opened up and the full light of day flooded in. At that moment – as with me on my road trip – people could begin to see.

In the Church Year (observed by many Christians around the world), this explosion of light is celebrated each year in the season of Epiphany. "Epiphany" comes from the Greek and means "glory showing forth". On the feast itself – Jan. 6 – the story of the Wise Men coming from the East is read and considered. This is an Epiphany story because those who gazed at the stars – pagan astrologers – were led by a star to worship the One who made the stars. When this happened, a prophecy found in Isaiah 60:3 began to be fulfilled: "And the Gentiles shall come to thy light, and kings to the brightness of thy rising."

The light that began to shine when Jesus came into the world, moreover, continues to shine today. It shines

through Jesus' believing people. As the star led the Wise Men to Jesus, so Jesus' people are charged with leading those of every race and place to Him who was born King of the Jews. They are to be points of light in this dark world.

Are you one of these points? Am I? God help us to fulfil our high calling.

O Lord, we beseech thee mercifully to receive the prayers of thy people which call upon thee; and grant that they may both perceive and know what things they ought to do, and also may have grace and power faithfully to fulfil the same; through Jesus Christ our Lord. Amen.

The Christian Year

Advent tells us, Christ is near:
Christmas tells us Christ is here!
In Epiphany we trace
All the glory of His grace.

Those three Sundays before Lent
Will prepare us to repent;
That in Lent we may begin
Earnestly to mourn for sin.

Holy Week and Easter, then,
Tell who died and rose again;
O that happy Easter day!
"Christ is risen indeed," we say.

Yes, and Christ ascended, too,
To prepare a place for you;
So we give Him special praise,
After those great forty days.

Then, He sent the Holy Ghost,
On the day of Pentecost,
With us ever to abide:
Well may we keep Whitsuntide!

Last of all, we humbly sing
Glory to our God and King,
Glory to the One in three,
On the Feast of Trinity.

-- A. Katherine Hankey (1834-1911)

Recipe of the Month

By Diane Wikander

This month's recipe comes from Barbara Norsworthy. Barbara and Bruce live in Pontesbury, England, and attend St. Luke's when they are in residence in their home near Epworth in Fannin County. We attended a dinner party at their home recently, and this was one of the dishes Barbara served. It was wonderful.

Cauliflower and Bacon Savoury

1 small cauliflower
4 bacon rashers (slices)
1 chopped onion
¼ oz. butter or margarine

20 mushrooms trimmed and sliced
Barbara also adds proscuitto (Parma ham)

Cheese Sauce

1 oz. butter or margarine
1 level tablespoon flour
1 pint milk

salt and pepper
2-3oz. grated cheese

1. Trim the cauliflower into evenly sized pieces. Wash and cook in boiling salted water until tender – about 10 minutes.
2. Drain and arrange in an oven proof serving dish. Fry the onion and chopped bacon in fat until soft. Add the mushrooms and cook until tender, then sprinkle over the cauliflower.
3. Melt the butter or margarine for the sauce in a pan over low heat. Stir in the flour and cook 1 minute. Gradually beat in the milk, stirring all the time to get a smooth sauce.
4. Bring up to a boil, season and simmer for 2-3 minutes. Stir in half the cheese and when blended pour over the cauliflower.
5. Sprinkle with remaining cheese and place in top rack of hot oven 400° F. until heated through and browned on top.

Thank you, Barbara, and God bless.



