

St Mary's Monthly



Newsletter



Issue 23



November 2023

Message from Phe

From the Rectory

Hello Friends, I guess, everyone has heard of at least one saint; Saint Francis of Assisi, Saint Paul, Saint Christopher? But these have been saints for centuries, are saints made today? Well, only four years ago an English Priest, John Henry Newman was made a saint in Rome.



Newman was born in London in 1801. As a young man he studied at Trinity College, Oxford and went on to become an Anglican priest, a leading theologian, scholar and poet. He was a founder of the Oxford Movement, which was set up to revive the Church of England, yet controversially, he left the Anglican Church and converted to Catholicism in 1845. He went on to establish a congregation called the Birmingham Oratory, with a second in London. He was founder of University College Dublin and became its first Rector. Late in Newman's life, Pope Leo XIII made him a Cardinal. Newman died in Birmingham in 1890 and his remains lie in a closed sarcophagus at the Birmingham Oratory.

But how did he become the first Briton to be canonised for more than 43 years?

Before the Vatican can canonise someone, there must be at least 2 miracles attributed to them since they have died. The Vatican must then authenticate the miracles and it does so by examining every tiny detail. You might have heard of a 'Devil's Advocate' (Promoter of the Faith)? Well this was an official in the Catholic Church who "argued against the canonisation (sainthood) of a candidate in order to uncover any character flaws or misrepresentation of the evidence". Now the Church examines every piece of evidence and interviews everyone involved to ensure that there is truth. For Newman, there was the curing of Jack Sullivan's spinal disease and Melissa Villalobos' internal bleeding which threatened her life and that of her unborn baby.

The process of canonisation cannot begin until at least five years after the candidate's death and involves scrutinising evidence of his or her holiness and work. First, the individual is declared a "servant of God"; he or she is then called "venerable". Then when a miracle has been attributed to them they are declared 'blessed', which is Beatification. When another Vatican-authenticated miracle is attributed to the person the process of canonisation begins.

So what is important about Cardinal John Henry Newman becoming a saint?

Well, I think it reminds us that there is more to this world that we live in, that there is a spiritual dimension which we don't fully understand and that miracles do still happen, which I think brings hope to a world that can sometimes feel hopeless, especially at the moment. But there is something else, it reminds us that saints aren't other people but ordinary people like you and me. They are people who have lived our life, experienced this world, struggled, suffered, laughed and cried, yet found solace in God and trusted in His purpose for them.

Newman is remembered as a deeply spiritual and kindly man. But one report also recognises his human frailty too, stating, *'he was capable of wounding and sometimes unforgiving. He struggled with his own personal demons of arrogance, resentment, and anger, but through prayer, confession, and silence sought to overcome them.'*

The miracles attributed to saints means that someone has prayed to God through them, believing that they are with God, understanding their human frailty because they've lived this life too. For Newman, Jack Sullivan and Melissa Villallobos were both drawn to his life when they saw a programme detailing his life. They were struck by his care and dedication to those in need but also his devotion to God, believing that he would understand their plight.

One thing is for sure, Newman understood that his life was divinely purposed and its interesting that near the end of his life he said this, *"God has created me to do Him some definite service. He has committed some work to me which He has not committed to another. I have my mission – I never may know it in this life, but I shall be told it in the next..."*

I wondered what Newman thought of his canonisation, certainly for a great many people, it is the ultimate recognition of a life well lived.

Rev. Sister Phaedra Pamphilon-Green

Church Services

Sunday 5th November	4th before Advent All saints	8.00am	Holy Communion
		10.00am	Choral Eucharist
Sunday 12th November	Remembrance Sunday	10.50am	Service of Remembrance
		6.00pm	Bach Evensong
Sunday 19th November	2nd before Advent	8.00am	Holy Communion
		10.00am	Parish Eucharist
Sunday 26th November	Christ the King	10.00am	Parish Eucharist
		6.00pm	Evensong

Parish Registers

FUNERALS

Wednesday 4th October 2023 June Burt

Wednesday 25th October 2023 Theresa Leader (formerly Oury)

May They Rest in Peace and Rise in Glory

Upcoming Music Events at St Mary's

Sunday 5th November 6.00pm

MONTEVERDI—The Secret Lives of Venetians

The Queenes Chappell presents a concert of Monteverdi's music, exploring the rich inner emotional lives of 16th and 17th century Venetians.

Sunday 12th November 6.00pm

BACH EVENSONG

Together with soloists from The Queenes Chappell and professional instrumentalists, the Norbury Choir will give a special Evensong service within which an entire cantata by J.S Bach will be performed, in its intended liturgical setting. "Actus Tragicus" BWV 106 is a beautiful funeral cantata, which will be particularly poignant as performed on Remembrance Sunday.

Sunday 3rd December

ADVENT CAROLS

A congregational service of Advent carols, with the Parish Choir.

Sunday 17th December 6.00pm

NINE LESSONS AND CAROLS

The traditional carol service of Nine lessons and Carols with the Norbury Choir, as we prepare for Christmas.

The Queenes Chappell

by audience member

Christopher Harwood

Were you there on Saturday 30th September? The Queenes Chappell, London's newest historically informed solo voice consort arrived at St. Mary's Stoke D'Abernon with their conductor Matthew Brown, who is also St. Mary's director of music to celebrate the 400th anniversary year of the Renaissance composer, William Byrd (c.1583 – 1623). They performed a selection of works from Byrd and his contemporaries, Orlando Gibbons, John Bull, Thomas Morley and Thomas Weelkes who also died in 1623 and shared this important anniversary.

It was one of those evenings that you were either there or wished you had been. Let me paint a picture. The atmosphere was expectant, our ancient church looking splendid under its special lighting, the roof and walls stood ready to give its renowned sound quality for the five consort singers standing below the chancel steps. A wonderful chamber organ stood before them, and Matthew was to play as well as conduct the ensemble. The audience had filled the pews ready to be lifted with the sacred and secular choral music from the Elizabethan era. Within moments the enchantment had begun.

Who knew that these composers of that time had written such music to search out hearts, to find our souls? Silence fell for the first piece. 'Hear my prayer, O Lord' by William Byrd created for me a caressing sound that allowed my mind to relax and thoughts to travel, such is the power of polyphonic music, with each voice part having its own melody all weaving together. What a starter! I was eager to listen to more.

Matthew then welcomed us and told us about the programme. I could grasp the historical context of the pieces to be performed. A guide sheet was also provided for us to keep.

'Byrd's keyboard music was representative of the "English Virginalist School," a particular style which had developed in England around the turn of the 17th century'. The organ

Matthew was using is a 'Continuo/chamber organ built by Robin Jennings. Constructed entirely of wood pipes, it belongs to harpsichordist and director Steven Devine, and has been used in many Queenes Chappell concerts so far. The choristers comprised Mariana Rodrigues – Soprano, Max Robbins – Altus, Steven van der Linden – Tenor, Michael Burgess - Quintus and Seán Purtell - Bassus. Their talents and musicality made the concert thoroughly enjoyable and memorable. In amongst the sacred pieces were light and amusing madrigals for the Elizabethan Court such as, *'The ape, the monkey, and the baboon'* from composer Thomas Weelkes.

The second half began with the soloists stationed in various parts of the nave to sing Thomas Weelkes' *The Cryes of London* – their calls and shouts of food produce from the market sellers charmed us all. They came together in glorious harmony strolling to their places at the front so that we might again be transported back in history for more of William Byrd, John Bull, and Orlando Gibbons to complete the evening. Our audience gave thrilled applause. Thank you, Matthew, for bringing to us The Queenes Chappell.



They will return on Sunday 5th November 6.00pm for an evening of Monteverdi.



CONCERT & MUSIC PROGRAMME 2023



1 PM **THURSDAY 26th OCTOBER**
LUNCHTIME CONCERT
Jonathan Evers, baritone
Nathan Williamson, piano

6 PM **SUNDAY 5th NOVEMBER**
THE QUEENES CHAPPELL
Monteverdi : The Man
This is a ticketed event

6 PM **SUNDAY 12th NOVEMBER**
Bach Evensong

1 PM **THURSDAY 30th NOVEMBER**
LUNCHTIME CONCERT
Pupils of Yehudi Menuhin School

1 PM **THURSDAY 14th DECEMBER**
LUNCHTIME CONCERT
Philip White - Jones - Christmas Organ Recital

7 PM **WEDNESDAY 20th DECEMBER**
THE QUEENES CHAPPELL
This is a ticketed event

FOR MORE DETAILS OF THESE OR ANYTHING
ELSE THAT IS GOING ON
AT ST MARY'S
PLEASE CONTACT THE PARISH OFFICE
01932 866005
ADMIN@STMARYSSTOKEDABERNON.ORG.UK

Yehudi Menuhin School

At our St Mary's November Concert we will be entertained by the talented pupils of the Yehudi Menuhin School . But, what do you know about the history of this gem of a school that we are privileged to have on our doorstep.

Sue Prentice has adapted an article that was written in 2018 for Cobham Heritage to bring it up to date.



The Menuhin School is arguably one of Cobham and Stoke d'Abernon's best kept secrets. Tucked away between Stoke d'Abernon and Fetcham it is always surprising that so many people are unaware that we have a world class establishment on our doorstep. We are fortunate, at St Mary's, to have developed strong links with the School and we look forward to the annual concert given by the pupils, this year it will be on **Thursday 23 November**.

The school of course was founded by Yehudi Menuhin but are you aware how it came to be in Stoke d'Abernon and that Yehudi is buried in the grounds of the School?

Yehudi Menuhin was born in 1916 in New York to Russian Jewish parents and spent his early years in California. He made his debut at the age of seven when he stunned a San Francisco audience with his virtuosity and intensity. His glittering career included numerous recordings and performances under some of the century's greatest conductors, including Sir Edward Elgar. Menuhin has been credited with introducing millions to classical music and was notorious for pushing the boundaries of his craft.

Menuhin claimed that it was to Elgar that he owed his close affinity to England, where he later settled, becoming a British citizen in 1985. But his love for England could also be attributed to his second wife, London-born ballerina Diana Gould, who is buried on the grounds of The Yehudi Menuhin School in Stoke d'Abernon alongside her husband, who died in 1999.

The patron of over 100 charities and founder of countless festivals, Menuhin was made Lord Menuhin of Stoke d'Abernon in 1993, and was awarded the Order of Merit in 1985. But Britain was not the only country to honour him. The musician was awarded the Lorraine Cross for playing to French troops during World War II and played for survivors of Belsen concentration camp in 1945. For Menuhin, music had the power to heal and was a gift to be shared.

But his paramount concern was for the well-being of young people. He told America's National Public Radio in 1992, "I feel that music is a birthright, as much as air and water and food. I would love to see the day begin in every school with children singing and dancing."

The Yehudi Menuhin School began life in London in 1963 with just 15 pupils before moving the following year to Stoke d'Abernon, when it was felt that a more permanent home was needed. Only 19 miles from the heart of London, the new site was set in 18 acres of beautiful Surrey countryside.

Menuhin's aim was to provide these pupils with outstanding teachers, frequent opportunities to perform, ensemble work with other gifted children, and a broad musical and academic education, all within a supportive community where each individual could develop his or her full potential.

Though it has grown from those days, the School has stayed true to Menuhin's vision. Today there are 86 pupils aged from 11-19 from 15 different countries, and there are over 75 members of staff. Pupils are admitted on the basis of talent alone, and anyone who cannot afford to pay is supported either by the Department for Education's Music and Dance Scheme, or the School's own Bursary fund.

The site has grown too. The two early 19th century buildings that formed the heart of the School have been extended considerably. Additional teaching, practice and boarding accommodation was added in the 1970s, 1990s and most recently in 2016.

Prior to 2006, public performances were held in a barn across the road in Slyfield, but with the generous support of the School's donors, The Menuhin Hall opened in January of that year. The 300-seat concert hall now provides rehearsal, recording and performance space for the pupils, who give in the region of 20 public Showcase concerts there each year. The Hall also presents a guest artist series for musicians of international renown including

alumnae like Nicola Benedetti.

Many of the audience members are also Friends of the School. Menuhin himself founded the Friends in the early '70s with the help of a few dedicated, local supporters. Since then, the Friends have grown to over 700 people from all over the globe, offering financial assistance to the School and a warm, enthusiastic presence at concerts. Many Friends have followed the careers of the pupils throughout their time at the School, and out into the wider world where they have become soloists, conductors, composers, teachers and ensemble players. Becoming a Friend enables priority booking at concerts and invitations to some exclusive events.

For information on becoming a Friend, contact friends@menuhinschool.co.uk or 01932 584409, or visit www.menuhinschool.co.uk.



Yehudi Menuhin



Cobham Area Foodbank

We are reaching the end of the year with no relief in the 'Cost of Living' crisis. Because of the need to heat our houses, bills will increase compared to the summer months. More worries will mount up for many families in our community.

Many people live in fear of home evictions; they are unable to pay their rent which has rocketed upwards as the landlords have passed on their rising mortgage costs.

A big thank you for the collections of food during the Harvest Festival, which was about 120kg and served to help many clients; in addition, many thanks for the £460 from the collection plate on the Sunday, which did help in buying food items that we were short of in our warehouse and in urgent need for deliveries and handouts in the distribution centre.

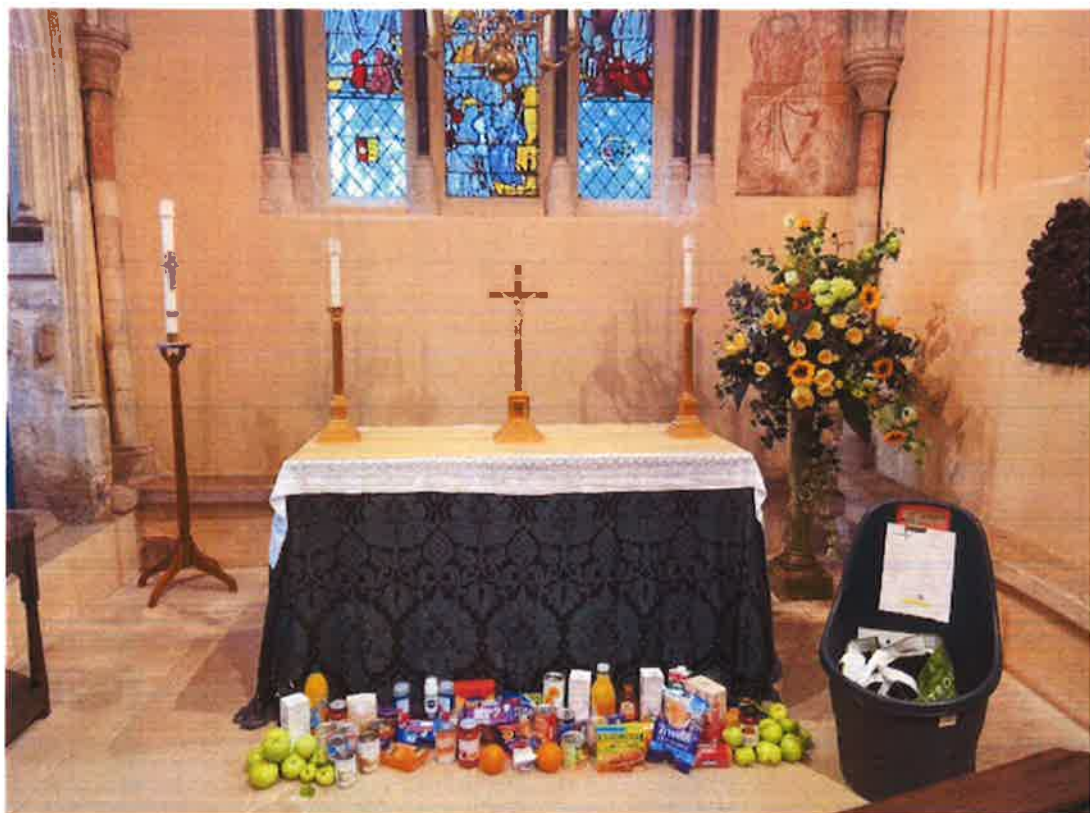
We are looking forward to giving our clients a memorable Christmas Celebration with hampers and extra fresh food that we will acquire from the butchers and the fresh fruit and vegetables from the market.

We are looking forward to your support in a few weeks' time when the 'Reverse Advent' will be launched. You will find more information in this newsletter.

We will prepare about 50 hampers that will make a great difference to the enjoyment of Christmas in the homes of the deprived in our community. Please keep the prayers filled with petitions for relief and peace for all suffering in our community and the wider world.

Christina Van Roest

(PTO for photographs of our wonderful Harvest Thanksgiving offerings)





Reverse Advent CALENDAR



Can you help families in need this Christmas?



1

UHT milk SS



2

Shaving Foam

3



Shampoo

4



Tinned custard

5



Pkt Bread Sauce

6



Cheese biscuits

7



Stuffing Mix

8



Hot Chocolate



9

Tinned ham

10



Laundry liquid

11



Bleach

12



Conditioner

13



Washing up liquid

14



Pasta sauce

15



Tinned peas

16



Gravy granules

17



UHT Fruit juice

18



500g sugar

19



Instant coffee

20



Fruit squash

21



Cup a soup

22



Chocolate spread

23



Cleaning sprays

24



liquid hand soap

For more information call 01932 866005



Reverse Advent CALENDAR



**Purchase items off the list on the reverse,
put them all in a large strong carrier bag
and deliver to**

**The Parish Office,
St Mary's Church, Stoke D'Abernon
by Friday 15th December 2023**



**There is also a need for the
following Christmas Items**

Christmas pudding

Christmas sweets

Christmas serviettes

Christmas tablecloths

Christmas snacks

Christmas crackers

Christmas tinsel and decorations

**If you are unable to shop you can
always make a donation of £25.**

Raspberry and Apricot Shortcake

This recipe can be made throughout the year, using whatever fruits are in season, from gooseberries to blueberries. Rhubarb works well too with plums. It is important that the fruit is thoroughly ripe.

The cake will keep for a couple of days in an airtight tin in a cool place.

Serves 8-10

6 Apricots

175 grams Softened Butter

175 grams Golden Castor Sugar

2 Eggs

80 grams ground almonds

175 gram SR Flour

Few drops vanilla Extract

150 grams raspberries

Icing Sugar to decorate

For the Topping:

100 grams Plain Flour

75 grams Butter

3 Tablespoons Jumbo Oats

2 Tablespoons Demerara Sugar

2 Tablespoons Flaked Almonds

- Preheat the oven to 160°C/Gas Mark 3
- Line the base of a 22cm round springform cake tin with parchment paper

Make the topping:

- Process the flour and butter to coarse crumbs using a processor or by rubbing together between fingers and thumbs
- Switch off the machine, add the oats, sugar and flaked almonds, then a little water (no more than a tablespoon)
- Shake the bowl from side to side until the mixture comes together in crumbs of different sizes, then set aside
- Half the apricots and remove their stones

Preparing the base:

- Beat the butter and sugar together until light and fluffy
- Break the eggs into a small bowl, beat them briefly to mix the yolks and whites
- Gradually add to the mixture with the beater on slow speed
- Fold in the ground almonds and flour, then add the vanilla extract
- Transfer the mixture to the lined tin, using a rubber spatula
- Smooth the surface
- Place the halved apricots, cut side down on the surface of the cake mixture, then scatter over the raspberries

Baking and Serving

- Scatter the crumb mixture loosely over the fruit, then bake in a preheated oven for 1hr and 15 mins
- Check with a metal skewer inserted into the centre of the cake—it should come out moist, but without any cooked mixture attached. Bake for a further 5 minutes, if necessary
- Remove the cake from the oven and leave to settle for 20 minutes
- Run a palette knife around the edge of the cake to free it from its tin, then ease open the tin and transfer the cake to a plate
- Dust lightly with icing sugar
- Serve with cream or crème fraîche with a few loose raspberries on the side
- ENJOY!

Sara Read

Forthcoming Events at St Mary's and Parish Notices

Date	Event
Sunday 5th November—6.00pm	Queenes Chapel Choir Monteverdi—The Secret Lives of the Venetians
Monday 6th November—5.00pm	Spud Supper
Sunday 12th November—6.00pm	Bach Evensong
Thursday 23rd November 1.00pm	Lunchtime Concert Pupils of Yehudi Menuhin School
Weekend 1-3rd December	Christmas Tree Festival
Sunday 3rd December	Advent Carol Service
Friday 15th December	St Mary's Christmas Lunch (more details in Pew Sheet)
Sunday 17th December	Nine Lessons and Carols
Saturday 27th January	Burns Night Dinner and Dancing (more details to follow)

- ♦ We continue to need helpers to transport people to the 10.00am Parish Eucharist and other parish events. If anyone can offer their services either for one-off occasions or on a regular basis please give your name to Polly. With thanks.

- ♦ We are very grateful to everyone who contributes articles towards St Mary's Monthly Newsletter. If you feel you have something of interest that you would like to share please get in touch with Sara Read at sread104@gmail.com. The closing date for contributions for the December/ January edition is **Wednesday 16th November 2022**.