

# CANONBIE CHRONICLES

## Communion

Please join us

Sunday 1<sup>st</sup> March, 11:30am

Everyone welcome

## Soup Kitchens and Table Top Sales

11:30 am to 1:30pm, Village Hall. £5 adult – soup lunch with pudding, tea/coffee.

**Saturday 28th February.** Also clothes collection in aid of Great North Air Ambulance. Bring all your old clothes, belts, shoes and handbags, even torn items accepted.

**Saturday 28th March.** Last Soup Kitchen of the winter.

## Stated Annual Meeting

15th March. 12:30pm after Morning Worship. All church members are encouraged to attend.

### Easter services at Canonbie

#### United Parish Church.

Good Friday. 3rd April. 10am.

Easter Sunday. 5th April. 11:30am.

Saturday 21st March, 6:30pm.  
Family Film Night

#### High Noon

Gary Cooper      Grace Kelly  
1952 film. U Certificate  
In Church. With refreshments  
Admission by donation

### Sunday School

Every Sunday during morning worship.

Contact Daan van Belzen, 01228 792497 for more details.

### Sunday Night Youth Group & Monday Night Fellowship Group meetings

Held at 'Mozie Law' near Rowanburn. Contact Ruth Foster (71583) or Lois Lane (71386) or check the website for more details.

### *From the Manse*

At last the season has changed! Spring has sprung and it's good to know that the cold, foggy, frosty, snowy days of winter are falling behind us. Already the signs of new life are springing up all around us, in the flowers, in the trees and in the lighter and gentler spring evenings.

Of course, with the springtime comes the season of Lent and the glory of Easter, the greatest of the Christian festivals. Easter is the event which is the reason or the Church's existence. Easter is the culmination of all that we celebrate through the year. Easter is concerned with the theme of new, abundant and eternal life – won for us through the death and resurrection of Jesus Christ.

The first Easter heralded the dawning of a new era for humankind, an era where the gulf between God and humankind was bridged by Jesus, thus providing the foundation of the new relationship, or covenant. Jesus taught us to look upon God not simply as our creator, but also as Our Father, such is the depth of that new relationship which became a reality through the risen Christ.

In recent weeks and months we have witnessed harrowing and horrific events in our world. At times we have been quite bewildered and completely despondent, wondering where to turn for help, comfort and guidance. Perhaps we need to look especially hard at the Cross of Christ this year, for that is where our deliverance lies. For the Easter event, crucifixion and resurrection, taken as one, is God's response, in Jesus, to the human condition. Our faith is not blind to human failings and hopes, nor does it ignore human suffering and tragedy. Our faith realised that bad things happen to good people. But Easter reminds us that we are never alone.

Easter reminds us that God, in Jesus, proclaims a love which dies to declare itself, and lives to proclaim that, in the last analysis, love not hatred, good not evil, hope not despair, will triumph. Whatever temptation, crisis, loss or pain we face, Easter is God saying, "I've been through that and I'm with you in your situation." This is the Good News of the Gospel. This is what the Church lives to proclaim – meaning for our lives, company for the journey, and hope for much more to come. May the Lord bless you and yours this Easter, and give us all

grace to serve His Church faithfully and well. *Bill Jackson*

### More news....

**Rotary Umbrella Walk.** This year the Youth Group are taking part in the sponsored walk, in aid of our Malawi Education Fund. Since our visit in 2013 we have been supporting a teenager, Wezi, who is attending The University of Malawi in Blantyre, studying nursing. If anyone would like to sponsor the group as a whole or an individual, please see Ruth or Lois, or any one of the youngsters. Thank you!

There are no “**hatches, matches or despatches**” to report, except the interment of the ashes of Mrs Vivian Scott, formally of Canonbie, latterly of South Wales. This was a little bit different from other interments in that there was a Church service beforehand that was very well attended. Saturday, 14<sup>th</sup> February.

**Giving** at a number of the services over Christmas at Canonbie and Liddesdale churches amounted to £500.

This money has been donated to Médecins Sans Frontières. See: <http://www.msf.org.uk>

**Genealogy** – for all those interested in ancestry, we have a book in the foyer at the church: ‘Canonbie Parish Church Graveyard Memorial Inscriptions. November 2006.’ Produced by the Dumfries and Galloway Family History Research Centre, 9, Glasgow Street, Dumfries, DG2 9AF. Tel. 01387 248093. [www.dgfhs.org.uk](http://www.dgfhs.org.uk)

We shall be running a **Holiday Club** 6th-10th July. Spread the word! For more information contact Ruth 71583 or Lois 71386.

### Mens Group dates

**Sunday 22nd March – lunch & distillery tour.** Depart from church just before 1pm then carvery lunch at the Queensberry Hotel in Annan. Tour of Annan Distillery at 3pm. Total cost for lunch and tour: £15.

**Sunday 5th April – Easter walk & breakfast.** Meet at 9am at the church for the walk. Breakfast 10:15am.

**Saturday 23rd May – BBQ & clay pigeon shoot.** 5:30pm (venue to be confirmed).

**Future dates:** Sunday 14th June. Walk to Langholm. Sunday 12th July. Catbells & Keswick Convention.

For more details and confirm your attendance (for numbers), contact Stuart on 013873 71409.

## Afternoon Tea in Church

Saturday 2nd May. Also sales stalls of plants, preserves, crafts etc.

Multi-purpose garden compost – 60 litre bags - £3 per bag. Available now – ring 71435

### A Easter recipe for Hot Cross Buns

#### Ingredients: - For the buns

625g/1.3lb strong white flour, plus extra for dusting

1 tsp salt

2 tsp ground mixed spice

45g/1.5 oz unsalted butter, cut into cubes,

plus extra for greasing

85g/3oz sugar

1 lemon, zest only

1½ tsp fast-action yeast

1 free-range egg

275ml/10fl oz tepid milk

125g/4oz mixed dried fruit

#### For the topping

2 tbsp plain flour

vegetable oil, for greasing

1 tbsp golden syrup, gently heated, for glazing

#### Preparation method

1. For the buns, sieve the flour, salt and ground mixed spice into a large mixing bowl, then rub in the butter using your fingertips. Make a well in the centre of the mixture, then add the sugar and lemon zest and yeast.

2. Beat the egg and add to the flour with the tepid milk. Mix together to form a soft, pliable dough.

3. Turn out the dough onto a lightly floured work surface. Carefully work the mixed dried fruit into the dough until well combined. Knead lightly for 5 minutes, or until smooth and elastic.

4. Grease a large, warm mixing bowl with butter. Shape the dough into a ball and place it into the prepared bowl, then cover with a clean tea towel and set aside in a warm place for one hour to prove.

5. Turn out the proved dough onto a lightly floured work surface and knock back the dough. Shape it into a ball again and return it to the bowl, then cover again with the tea towel and set aside for a further 30 minutes to rise.

6. Turn out the dough onto a lightly floured work surface and divide it into 12 equal pieces. Roll each piece into a ball, then flatten slightly into a bun shape using the palms of your hands. Cover the buns again with the tea towel and set aside to rest for 5-10 minutes.

7. Grease a baking tray with butter and transfer the buns to the tray. Wrap the tray with the buns on it loosely in greaseproof paper, then place inside a large polythene bag. Tie the end of the bag tightly so that no air can get in and set aside in a warm place for a further 40 minutes to rise.

8. Preheat the oven to 240C/475F/Gas 8.

9. Meanwhile, for the topping, mix the plain flour to a smooth paste with 2 tablespoons of cold water.

10. When the buns have risen, remove the polythene bag and the greaseproof paper. Spoon the flour mixture into a piping bag and pipe a cross on each bun.

11. Transfer the buns to the oven and bake for 8-12 minutes, or until pale golden-brown. As soon as you remove the buns from the oven, brush them with the hot golden syrup, then set aside to cool on a wire rack.

Reflection for Lent: 748 million people don't have access to safe water.– see more at: [www.christianaid.org.uk/lent](http://www.christianaid.org.uk/lent)

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