



St Mark the Evangelist Anglican Church

1606 Fisher Ave, Ottawa ON K2C 1X6

Weekly Newsletter

April 10, 2020

Dear friends,

Welcome to the fourth edition of our weekly newsletter. We expect this newsletter to

continue as long as we cannot meet in person.

A Easter message from Fr Julian

An apt Advent hymn says,

*That when next he comes in glory,
and the world is wrapped in fear,
with his mercy he may shield us,
and with words of love draw near
(Hymn 108, Common Praise).*

In our global context, we read and hear so much news that is filled with dread. Some people do not know to whom they should listen. In this topsy-turviness, our daily rhythms have been irrevocably disrupted. One day weaves into another seamlessly. The Lord's Day, Sunday, seems so ordinary. Then to add insult to injury, Easter, the Queen of Feasts is just an extension of the seamless days. And to that end, the hymn appropriately says, "the world is wrapped in fear."

However, there is another part of the story which says that our Lord is alive. We can rejoice! A contemporary hymn gives that assurance in this line, "Because he lives, I can face tomorrow" (Gloria Gaither and William J. Gaither). How have we been exhibiting that Christ lives at St. Mark's Parish. I will give you my personal observations:

1. *Grocery shopping for others*
2. *Texting*

3. *Emailing*

4. *Telephoning*

5. *Sharing jokes*

6. *Listening to services, via YouTube*

7. *Add yours.....*

These acts have nurtured a community by and large in the virtual world. At the same time, each act demonstrates the love of Markans one toward the other.

My dear family, do not despair. On this Easter Sunday, one of the readings is from Ezekiel 37: 1-14. Anecdotally, it is the scene of the Valley of Dry Bones. A question was asked, "Mortal, can these bones live?" The response that came from the Lord said, "I will cause breath to enter you, and you shall live." The Valley of Dry Bones is a vision that was experienced by the priest Ezekiel while he and his people were in exile. The vision was reassuring them that like the dry bones, they will live again. This new life will be experienced in the reestablishment of the exiles in their homeland. We will be re-established. For us, the life that the Lord speaks about in Ezekiel is now largely in the virtual world. Albeit, we will also continue that life on the other side of COVID-19. Christ is alive, rejoice!

I wish all of you my dear family, a joyous Easter 2020.

Sunday Morning Service

Although we cannot attend Sunday morning worship, we have put together a recording for Easter Sunday, April 12. It should arrive in your inbox on April 11.

Accompanying the recording will be a file which has the complete service including the readings if you would rather read them.

Unfortunately, the sermon will not be transcribed and you will need to listen to the video to hear the sermon. Many, many thanks to Alex Dee who is doing the video production for this endeavour. This week has been particularly challenging as we added the Maundy Thursday Invitation to Vigil and Good Friday.

Because of this method of recording different sections at different times and then melding them together, we are able to follow the Anglican Diocese of Ottawa guidelines on Physical Distancing. There are no more than three of us in the church at any one time and we maintain a distance of 2m between us.

Notes from the Parish Library

by Betty Caughlin

I'd like to share some thoughts from *A Greening of Imaginations* by Herbert O'Driscoll (c.2019, p. 54). He writes about his visit to the Mount of Olives, "I cannot help but think Jesus had to struggle with this temptation [to flee]. If I am to accept his utter humanity, then I have to assume that he dreaded the hideous death that he knew was imminent. But as I stood by the railing on that Holy Thursday, I also knew that I stood there as a Christian only because he did not give into the temptation to flee. For this, you and I and millions of Christians are inexpressibly grateful."

A Greening of Imaginations by Herbert O'Driscoll is located on a lower shelf in the first unit of the Parish Library in Bishop Reed Hall.

A message from the Rummage Coordinator

Although we only sell rummage at the Fall Bazaar, we usually collect rummage throughout the year and sort it for the bazaar and donate items to various charities. PLEASE DO NOT DROP OFF DONATIONS UNTIL FURTHER NOTICE. Although spring cleaning seems to have been a popular pastime in the last few

weeks, we, along with most charities in the city, are unable to process your donations at this time. If you can, please store your donations and we will be happy to accept them later.

A Message from the Diocesan ACW

All Diocesan ACW events have been cancelled until further notice. This includes the ACW Annual Meeting (April 22), both Bale Packing Days (April 27 and May 27) and the Evensong to celebrate Vanners (May 3).

Sadly, with the Covid-19 Virus crisis, all the Church and Parish Halls are out of bounds. When this crisis passes, we will re-evaluate and re-plan.

Most of all, dear friends, keep well and stay safe.

Leslie and Marni, ACW Co-ordinators.

Donations to the Church

We are extremely fortunate at St Mark's that there are a number of people who use Pre-Authorized Remittance (PAR). That gives us some source of income during this time that there is no public worship. If you are not on PAR, I would encourage you to continue your donations. Of course, putting a cheque in the mail is always a great option for getting your donation to us. If you wish to make a donation by credit card, you may do so at CanadaHelps.

<https://www.canadahelps.org/en/dn/47820>.

It is currently set up so that you can make donations for General Income, Lenten Outreach, Easter & Flowers. You can also write a message for us if there are further instructions.

You will have to remember when you go to do your taxes for 2020 where you have put your receipts from CanadaHelps. If you cannot find them, contact CanadaHelps and they will be happy to issue duplicate receipts. All money donated will be put in to the

appropriate income category when it comes to us.

Contacting the Church

Contacting the office has actually not changed at all. You may contact the office at 613-224-7431 or stmarks@stmarksottawa.ca.

Messages are being monitored and the business of the church is continuing, albeit remotely.

Hot Cross Buns

It has been passed on to me that some people are interested in my Hot Cross Bun recipe. I have two versions: one with a bread maker and one without. Bread maker on this page, the other one following. - Joy

Comments and Suggestions

If you have anything you would like to see in next week's newsletter, please email the church at stmarks@stmarksottawa.ca.

Connie's Hot Cross Buns

1	egg
1/2 c	milk
3/4 c	warm water
2 T	shortening
1/4 c	sugar (brown or white)
3 3/4 c	flour (2 cups white & 1 3/4 cup whole wheat)
1/2 t	salt
1 t	cinnamon
1/4 t	allspice
1/4 t	cloves
2 1/4 t	yeast
1/2 c	candied peel (or candied fruit)
1/2 c	currants

Put all ingredients except peel and currants in the bread machine in the order given. Choose dough setting and 1 1/2 lb loaf.

Put in the candied fruit and currants in about 15 minutes after the start of the dough cycle (or when the bread maker beeps if it has an add-in feature). The machine should be into the second mix cycle. When finished, turn onto floured board and form a ball. Divide the dough ball into four pieces and then cut each quarter into 6 pieces. Shape each piece into a ball by folding down and under. Place on a greased baking sheet and flatten with your hand. Cover and let rise at warm room temperature until double in bulk, about 45 minutes.

Cut a cross shape on the top of each bun with a very sharp greased knife. Bake in a pre-heated 350°F/180°C oven for 15 to 20 minutes. Turn onto wire rack to cool. Makes 24 buns.

Hot Cross Buns

½ c	milk
¼ c	granulated sugar
1 tsp	salt
½ c	cold water
2 T	soft shortening
¼ c	lukewarm water
1 tsp	granulated sugar
1 T	fast rising yeast
1	egg, well beaten
3 ¾ c	flour (can be part whole wheat)
1 t	cinnamon
¼ t	allspice
¼ t	cloves
½ c	currants
½ c	candied mixed peel or fruit

Assemble ingredients. The flour and shortening should be at room temperature when used.

Scald milk. Stir in ¼ cup sugar, salt, ½ cup cold water, and soft shortening. Cool to lukewarm. Be careful not to have the mixture too hot or it will kill the yeast.

Measure ¼ cup of lukewarm water in a large warm bowl. Again, not too hot. Stir in 1 tsp of sugar. Sprinkle with the yeast. Let stand for 10 minutes, then stir until well blended.

Stir in lukewarm milk mixture, well beaten eggs, 2 cups flour and the spices. Beat until smooth and elastic.

Work in sufficient additional flour to make a soft dough, about 1¾ cups, adding the fruit at the same time. As the dough thickens, mix it in the bowl with one hand using a swinging rotary motion. Turn the dough out onto a lightly floured surface. Knead until smooth and elastic, about 5 minutes. Put the dough in a lightly greased warm bowl. Lightly grease the top. Cover with wax paper and a clean cloth.

Let the dough rise in a warm place (75 to 85 F/25 to 28 C), free from drafts, until it is double in bulk, about 1 1/2 hours. Punch down dough. Turn onto a lightly floured board. Cut into 2 equal pieces with a greased sharp knife. Round up each piece. Cover and let rest an additional 15 minutes.

Make sure you have a warm kitchen. In cooler weather, I place warm water in a large bowl, and set the bowl with the dough in the warm water.

Punch down dough. Turn onto a floured board. Divide the dough into 24 pieces. Shape each piece into a ball. Place 1-1/2" apart on a greased baking sheet and flatten with your hand. Cover with a dampened cloth and allow to rise at warm room temperature until double in bulk, about 45 minutes.

Cut a cross shape on the top of each bun with a very sharp greased knife. Bake in a preheated 350° F oven for 20 minutes. Turn out onto wire rack and brush with melted butter. Makes 24 buns