

Number 19
October 2018

ALCUIN NEWS

NEWS AND VIEWS FROM SAINT ALCUIN OF YORK
THE ENGLISH-SPEAKING CHURCH IN TOURAINE



Bless the Lord,
my soul

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HEROES OF THE FAITH

Thomas Becket Archbishop of Canterbury

Thomas was born in London in 1118, of a family of merchants. After a good education he served as clerk to another burgess then entered the service of Archbishop Theobald of Canterbury. Thomas proved himself an excellent administrator and skilled diplomat. In 1155 he was appointed chancellor by King Henry II. For several years king and chancellor worked harmoniously together in mutual admiration and personal friendship. As a result, the king nominated Thomas as Archbishop of Canterbury to succeed Theobald in 1161. From the start there was friction, with Thomas insisting on every privilege of the Church. The conflict worsened until 1164 when Thomas fled to France. Encouraged by the Pope he pursued his arguments from exile, sending letters and pronouncing excommunications. Three efforts at mediation failed before an apparent reconciliation brought him back triumphant to Canterbury in 1170. But the nobility still opposed him, and words of anger at court led four knights to journey to Canterbury where they finally chased Thomas into the cathedral, and murdered him on the steps of the altar on 29th December 1170. Thomas was undoubtedly a proud and stubborn man, for all his gifts, and his personal austerities as archbishop were probably an attempt at self-discipline after years of ostentatious luxury. His conflict with King Henry stemmed from their equal personal ambitions, exacerbated by the increasingly international claims of the papacy, played out in the inevitable tension between Church and State.

FR JOHN WRITES



IT IS A GREAT DELIGHT TO CELEBRATE THE CHANGING SEASONS, whether it is the natural seasons or the seasons of the Church's year.

This edition of our newsletter will appear when our churches celebrate the Harvest Festival, a "natural" season if ever there was. Unlike in my previous parish, where you had to go several miles even to see a field, we have the rhythm of the agricultural year all around us in Touraine. At the moment it's the time of the *vendange* to gather the grapes for the fine wines of the region..

But the Church has its own seasonal rhythm, based on the life of Jesus. Before *AlcuiNews* reappears we shall have finished one year and started the next. We shall pass through celebrating Christian heroes and heroines at All Saints to the culmination of the year with the Feast of Christ the King. Then we begin all over again preparing for the birth of a helpless baby at Christmas.

Not born with a silver spoon in his mouth, the story of Jesus is certainly one of rags to riches - but with what a difference. "In life no house nor home" we sing at Passiontide as the dark clouds of his suffering and death descend.

It is what followed that brutal execution which gave rise to the riches part of the story. Our Lord's rising from the dead, which we celebrate at Easter and his exaltation, the Ascension.

It is Christ's constant intercession for us at God's right hand which gives us cause to celebrate at the year's wonderful climax, Christ the King.

Father John

AT THE HEART OF OUR LIFE

THE EUCHARIST



7.00 pm

on the 1st Sunday of the Month
in the Protestant Temple
32 rue de la Préfecture, Tours
(tram: Nationale; bus: Gare Vinci)

11.00 am

with Junior Church
on the 4th Sunday of the Month
in the Parish Church of St Michel
Le Bourg, Savigny-en-Véron

All Welcome

THE ST ALCUIN CALENDAR

Our worship in the coming months

October	7th	Trinity 19	7.00 pm	Sung Eucharist	Tours
	28th	Last after Trinity	11.00 am	Sung Eucharist	Savigny
November	4th	All Saints	7.00 pm	Sung Eucharist	Tours
	25th	Christ the King	11.00 am	Sung Eucharist	Savigny
December	2nd	Advent 1	7.00 pm	Sung Eucharist	Tours
	23rd	Advent 4	11.00 am	Carol Service	Savigny
January	6th	Epiphany	7.00 pm	Sung Eucharist	Tours
	27th	Epiphany 4	11.00 am	Sung Eucharist	Savigny

DATA PROTECTION AND PRIVACY

EARLIER THIS YEAR A NEW LAW CAME INTO EFFECT IN THE EUROPEAN UNION (PASSED SEPARATELY IN GREAT BRITAIN SO THAT IT WILL CONTINUE TO APPLY AFTER "BREXIT"), WHICH GIVES PEOPLE MORE RIGHTS OVER DATA CONCERNING THEM HELD BY OTHERS. This can only be a good thing. Maybe you have already received a number of notifications about this from those who hold data about you.

This affects us at St Alcuin's in two ways.

Firstly, we send a lot more copies of our quarterly newsletter, *AlcuiNews*, by e-mail than we actually print. Until the new provisions came in, they were sent to those who, in our judgement, might appreciate them. Now all the recipients have been asked and we only include those who have confirmed that they want to remain on the mailing list. This meant only a slight drop in the number going to English speakers, though the French list has been pruned drastically.

Incidentally, if you know of anyone who would like to *start* reading it, suggest they make contact with us via our website: www.churchintouraine.org.

The other aspect concerns personal information about you which the Church holds.

To comply with the new law, the Chap-

laincy Council has agreed a new privacy policy, which is available for inspection and which is published on our website.

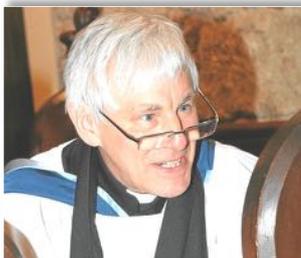
We also need to ask everyone connected with St Alcuin's for their consent in the way we use their information, which consists of your name, address, telephone number and e-mail. We also list separately your birthday, so that we can pray for you by name every year.

The Electoral Roll (which we are required to revise totally by next April) is something completely different and is not affected by the new law.

One thing must be stressed: *we will never give your details to a third party, including individual church members.*

NEWS FROM OTHER PARTS OF THE DIOCESE

AS A CHAPLAINCY OF THE DIOCESE OF EUROPE, ST ALCUIN'S IS PART OF THE WIDER FAMILY OF ANGLICANS IN FRANCE. This we experience mostly through visits from the bishop or archdeacon or by the attendance of our representatives at the annual archdeaconry Synod.



From time to time news reaches us from the wider family which we like to share, this time about two priests.

Firstly, it is our sadness to report the sudden death of the Revd Gareth Randall, chaplain at S. Bartholomew's Dinard in Brittany, who collapsed and died in the street in mid-August shortly before their patronal festival. Fr Gareth, a native of East Ham, had the ready wit of a Cockney and brought great cheer to all around him. May he rest in peace and rise in glory.



For our second priest we move from the beautiful seaside location of Dinard to our capital, Paris.

On 10th November Fr Mark Osborne, at present Vicar of S. John's Fulham, will be licensed as the Chaplain of S. George's, Paris, one of the two Church of England chaplaincies in the city.

We were delighted to meet Fr Mark at St Alcuin's when he shared in our Eucharist at Tours on 2nd September.

NEW CHAPLAINCY COUNCIL MEMBER

EVER SINCE THE OFFICIAL INAUGURATION OF ST ALCUIN'S IN 2016, there has been a vacancy on the Chaplaincy Council.



In July this was rectified by the co-option of Gilly Bromilow, a worshipper at Savigny, who came to her first meeting in September.

Gilly, who has lived at Fontevraud with her husband John since 2016, is a retired Genetics Counsellor and was churchwarden for a number of years at her parish church in Devon.

As well as bringing the Council up to full complement, Gilly is also a welcome addition to those of us who appreciate Real Ale.

CROSSWORD SOLUTION

Across: 1 Sharp, 4 Gilgal, 7 Resurrection, 9 Upright, 10 Last, 12 Sees, 14 Arab, 18 Cana, 19 Ezekiel, 20 Pomegranates, 22 Closes, 23 Lydia.

Down: 1 Shroud. 2 Assyrian. 3 Phrygia. 4 Guests. 5 Little. 6 Ago. 8 Net. 11 Assisted. 13 Eternal. 15 Ravens. 16 Beards. 17 Elisha. 18 Cup. 21 Oil.

A GOOD READ

Two recently published books to interest you

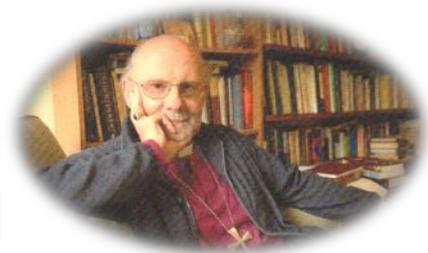
HOPE REDISCOVERED BIBLICAL WISDOM FOR AN ANXIOUS WORLD by David Atkinson

ON RECEIVING THE JULY EDITION OF ALCUINEWS ONE OF OUR REGULAR READERS, BISHOP DAVID ATKINSON, sent a flyer for his latest book, published in June. It is a timely comment on today's problems seen from the perspective of the Gospel of St John. As with everything David writes, it is very well worth reading.

Among the many causes of anxiety in today's world are global concerns to do with social and economic inequality, the importance of sustainable development, and climate change. These raise human - that is moral and spiritual - questions about who we are, our destiny, how we can be helped to flourish, and what we hope for.

David Atkinson's latest book, *Hope Rediscovered*, is about being re-oriented in the face of the challenges which cause anxiety globally. David, who has an abiding interest in Christian ethics, pastoral theology and science, has put some key questions to the Gospel of John - a text which says much about human flourishing, and which draws on the

Wisdom themes of the Hebrew Bible, about understanding our place in creation, and about practical living.

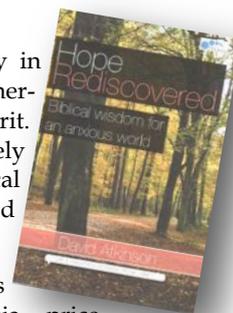


Like his followers, Jesus was beset with conflicts within 'the world'. The first century Christian community, to which the Gospel was addressed, discovered

how to live hopefully in the way of Wisdom, energised by God's Spirit. The focus of this timely book is deep, practical wisdom for a troubled world.

Hope Rediscovered is published by Ekklesia, price £12.99 and can be bought from the usual online suppliers (Fr John found Waterstones to be better than Amazon).

David Atkinson, formerly an organic chemist, was Archdeacon of Lewisham before becoming Bishop of Thetford in 2001. He retired in 2009.



PHOEBE A STORY by Paula Gooder

"THIS BOOK CAN'T CLAIM TO BE A NOVEL BECAUSE I'M NOT A NOVELIST," writes the author in her introduction to this compelling story set in first century Rome.

The story opens with the community of Christians in Rome assembled together to listen to the long-awaited letter from Paul, brought to them by Phoebe.

As the tale unfolds we meet more New Testament characters, particularly those mentioned by S. Paul in Romans.

The writer brings these otherwise shadowy personalities to life and conveys well the feelings - quite mixed - of those hearing the letter for the first time as also their delight in hearing stories Jesus told.

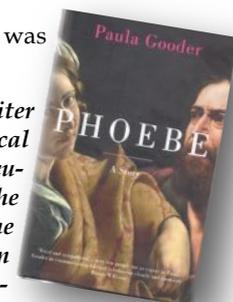
Important in this book are the factual

notes which give background to the fictional events and demonstrate Paula's great depth of scholarship.

Phoebe is published by Hodder & Stoughton, price £14.94 and can be bought from the usual online suppliers

(This time Amazon was favourite.)

Paula Gooder is a writer and Lecturer in Biblical Studies, with a particular emphasis in the writings of S. Paul. She is Director for Mission Learning and Development in the diocese of Birmingham; She is a Reader in the parish of Bournville, where her husband is vicar.



PSALME CXVII

LAUDATE DOMINUM

*Praise him that ay
Remaines the same :
All tongues display
Iehova's fame.
Sing all that share
This earthly ball ;
His mercies are
Expos'd to all :
Like as the word
Once he doth give,
Rold in record,
Doth tyme outlive.*
SIR PHILIP SIDNEY (1554-1586)



**MESSIAH
HANDEL**

**8TH DECEMBER
ST SERGE , ANGERS**

**9TH DECEMBER
ST NICHOLAS, SAUMUR**

**CHOIR, SOLOISTS
AND ORCHESTRA**

**FURTHER DETAILS AS
AVAILABLE**

RS M

FRANCE

**NATIONAL FESTIVAL
CHORAL EVENSONG**

*directed by
David Hill*

**4.30 pm
Saturday 20th October**

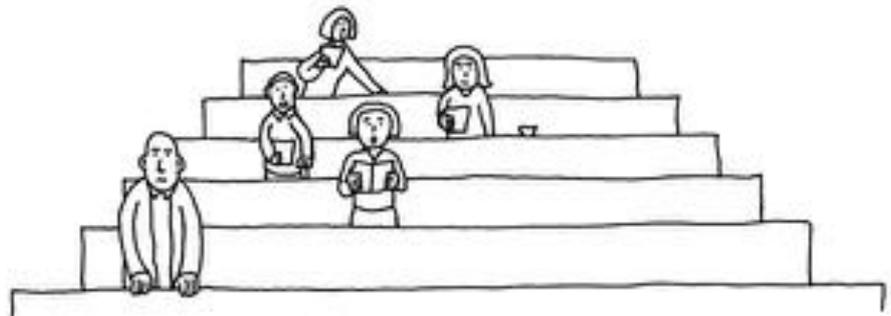
**American Cathedral
23 av George -V, Paris**

**Metro:
Alma-Marceau (Ligne 9) or
George-V (Ligne 1)**

IN THE PEWS

WHAT IS GOING ON?

WHAT THE VICAR SEES →



ACTUAL ACTIVITIES →



WINTER WARMERS

As this page is being prepared, it is sunny and 25°. But autumn is drawing on and before we know it we shall be in the cold days of winter. So here are a couple of recipes to warm you up and two more for Christmas Day.

SEAFOOD PIE

This is a winter classic, good for the stomach and the soul. You can add whatever type of fish you like. Firm chunks of fish are best, ones that will keep their shape when cooked.

Serves 6

1kg potatoes
100g butter
Salt and pepper
1 egg, beaten
1kg fish fillets, cod, smoked haddock, salmon, cut into 2.5 cm pieces
175g raw king prawns
1 carrot, finely diced
100g frozen peas
25g flour
450 ml milk
¼ teaspoon grated nutmeg
20 ml single cream

Cook the potatoes in boiling water for 20 min. Drain the potatoes and, adding half the butter, mash. Taste the mash for seasoning, adding salt and pepper to taste. Beat in the egg and set aside.

To make the white sauce, melt the remaining butter in a saucepan, then stir in the flour. Cook for a minute, then gradually

add the milk, mixing to incorporate the liquid before adding more. Continuous stirring should keep the mix lump free. Once all the milk has been added, and the sauce thickened, take the sauce off the heat and add the cream and freshly grated nutmeg. Set aside.

In a medium size oven-proof dish, spread the fish and vegetables evenly across the bottom. Pour over the sauce, then add the mashed potato over that. If the dish is full to the brim, place it on a baking sheet.

Bake at 200° for 25 minutes, or until the top is golden brown and the sauce is bubbling at the edges.



CAULIFLOWER AU GRATIN

It being France, a land of some 400 different cheeses, it behoves us to include a recipe like this

Serves 4

1.2kg cauliflower
200g lardons
8 Raclette cheese slices
50g butter
40g Maïzena cornflour
500ml milk
Pinch grated nutmeg
Salt and pepper

Preheat your oven to 180°C.

Separate the cauliflower florets, wash them and boil them for 10 to 12 minutes. At the same time prepare the bechamel sauce. Melt the butter in a saucepan, add the cornflour, mixing it until it is totally absorbed. Add the milk a little at a time and let it thicken, stirring all the time. Salt and pepper.

In a gratin dish, break the cauliflower into large pieces, add the lardons, the bechamel sauce and mix well. Put the slices of raclette over the top and cook on the oven for 20 minutes.

SPICED ORANGE AND CRANBERRY SAUCE

A delicious accompaniment to your Christmas turkey

75g granulated sugar
150ml fresh orange juice
175g fresh cranberries
½ teaspoon cinnamon and ½ teaspoon nutmeg, or 1 teaspoon ground allspice

Stir the sugar into the orange juice in a pan and add the cranberries and spice. Cover, bring to the boil and simmer for 5 minutes. Store in a covered container in the fridge.



CHOCOLATE CRUNCH CHRISTMAS PUDDING

This is not a Christmas pudding at all (it is crunchy and cold instead of soft and hot), but it looks perfect as an alternative. It also has the advantage of being extremely quick to make and is much more popular than Christmas pudding with most children and several adults too.

For the pudding:

175g butter or margarine
3 tablespoons golden syrup
225g plain chocolate
175g ginger biscuits, crushed
175g digestive biscuits, crushed
25g currants
75g raisins
50g glacé cherries, chopped coarsely
25g candied peel
2 teaspoons ground cinnamon
2 tablespoons brandy or rum

For the icing and decoration

75g plain chocolate
1 tablespoon water
25g butter or margarine
A little icing sugar, 2-3 halved glacé cherries and a sprig of holly to decorate

Grease a 1.2 litre pudding basin. Gently melt and stir together the butter or margarine, syrup and icing sugar in a saucepan. Mix in the rest of the pudding ingredients and spoon into the pudding basin. Chill in the refrigerator until set. Then dip the basin briefly in hot water and turn the pudding out.

To make the icing, gently melt the chocolate with the water and stir until smooth, add the butter or margarine and stir until melted in. Cool very slightly and ice the pudding all over with the chocolate. When cold, sprinkle a little icing sugar over the top of the pudding (to look like a sprinkling of snow), stick in the sprig of holly and press the glacé cherries in a cluster round it. Keep in a cool place, but not in the fridge. Cut into slices with a sharp knife and serve with cream.

FOR OUR YOUNGER READERS

Church Word Search Puzzle

P Y K S U B N T F A K R T P N
 O R B L K B M A E N M P E W S
 H T T L Q V F B E H K Z P E C
 S S T E E P L E Q W E Y E T W
 I E A B Y A L R E T S I N I M
 B V U U L I S N N O M R E S M
 K Y X I N I Z A S O I X R V U
 L X T G Y V S C Y A R P E J S
 T I J L S P Y L Z W W R A O I
 B F H E I R D E K N T M D L C
 R I Y P N I X O R G A N I S T
 I C M S G E E L B I B A N D K
 O U N O I S R O B E S J G W C
 H R S G N T L H K M M O S Z H
 C C C W G S C R O S S A Y H M

BELLS
 BIBLE
 BISHOP
 CHOIR
 CROSS
 CRUCIFIX
 GOSPEL
 HYMNS
 KNEELING
 MINISTER
 MUSIC
 ORGANIST
 PEWS
 PRAY
 PRIEST

READINGS
 ROBES
 SERMON
 SINGING
 STEEPLE
 TABERNACLE
 VESTRY

ALCUINEWS CROSSWORD PUZZLE No. 14

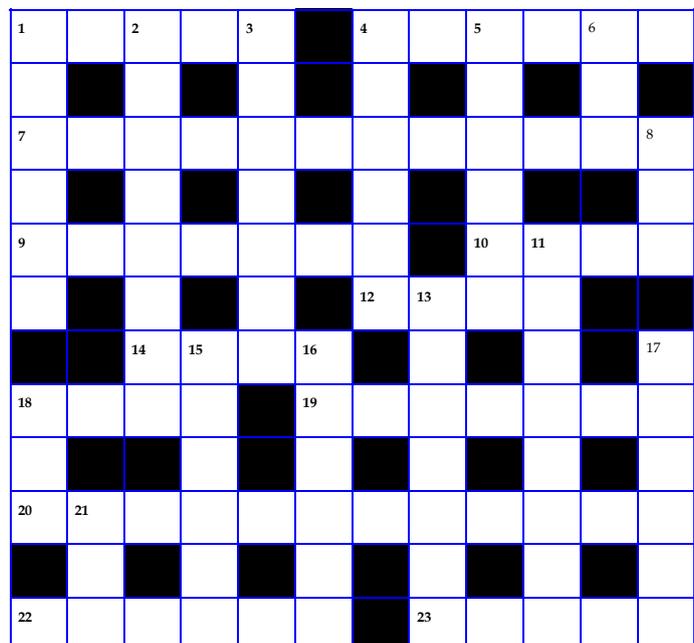
by Philologos

Across

1. Like a sword (5)
4. First camp after Israel crossed the Jordan (6)
7. Miracle (12)
9. Just (7)
10. At the very end (4)
12. Watches (4)
14. Middle easterner (4)
18. Scene of Jesus' first miracle (4)
19. Prophet (7)
20. Brought back by the spies (12)
22. Shuts (6)
23. Purple seller (5)

Down

1. Veil (6)
2. Army killed by an angel (8)
3. Region visited by Paul (7)
4. Visitors (6)
5. Zacchaeus, for example (6)
6. In the past (3)
8. Fisherman's tool (3)
11. Helped (8)
13. Like God (7)
15. Elijah's providers (6)
16. Worn by Jewish men (6)
17. Elijah's successor (6)
18. Last supper artefact (3)
21. Lamp fuel (3)



ANSWERS ON PAGE 3

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PICNIC MEMORIES



24th June
Château de l'Islette