

St Michael's Messenger *Summer 2010*



Free

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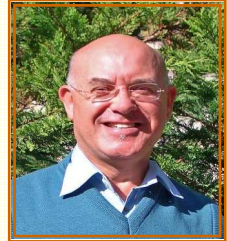
WEBMASTER

Hugh Mellor

Cover - St Michael's Church – Sharon Kidson 2010

LETTER FROM THE EDITOR

The time has come when we finally face the fact and have sadly to say Good-Bye to our chaplain and friend for the last ten years, Canon Roger Greenacre, who as we all know is leaving Beaulieu at the beginning of August. His last service performed officially in St Michael's will be on the 25th July. He will be greatly missed by all of us in St Michael's as well as by many friends who live and visit all along this beautiful azure coast. A member of our congregation recently told me:



'This decade has been the golden years for our little church. Not only has Fr Roger been a good friend but also he has educated us and has brought the quality of our services up to a standard that we have never seen here before.' He went on to make the point:

'We must surely try to keep the standards Fr Roger has set. Although he is a hard act to follow, we must and will give every help and encouragement to whoever it is that steps into his shoes – (although they might be a little uncomfortable knowing the problems poor Fr Roger has had with his feet over recent years!).'

In order that all who wish to say good-bye to Fr Roger can do so, there will be a farewell Garden Party in the garden of St Michael's on the 23rd of July, his last weekend as chaplain at St Michael's. All our friends from the 'parish' and surrounding areas are welcome to come to a short service at 18.00 and to the party afterwards.

Enough of Fr Roger's exit! 'What does this magazine have in store for us?' I hear you ask. Well....apart from the usual church news there is an article on rats! Yes, rats! (A subject that is particularly interesting to me as I recently had undesirable visitors on my balconette which they had climbed onto via the overgrown tree nearby.) You will be able to read about a famous ballerina as well as an affectionate look back at Fr Roger's ministry at St Michael's to be found in the middle pages, pull-out supplement. News of the 'Friends', quizzes, recipes and lots more. We have a record number of contributors for this issue and I would like to say a big thank-you to them all. I am especially grateful to Julian and Susanna Noel for working so hard on the computer layout of this issue.

To everyone - I wish you a great summer!

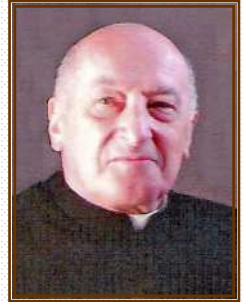
From everyone - we say to Fr Roger:

MERCI ET BONNE CONTINUATION AVEC LA VIE A LONDRES!

P.S. Don't forget to look at our website www.stmichaelsbeaulieusurmer.org
and if you would like to be added to the Keeping in Touch mailing list please contact Nicola on:
ekarlsen@wanadoo.fr

LETTER FROM THE CHAPLAIN

This, as you will realise, will be the last time I write this Chaplain's Letter. My last Sunday at St Michael's will be 25th July and in early August I will become a Brother of Charterhouse and move into a set of rooms there previously occupied by Bishop Ambrose Weekes CB, who, after distinguished service as a naval chaplain, culminating in his appointment as Chaplain of the Fleet and Archdeacon for the Royal Navy, served as Dean of Gibraltar and then as Suffragan Bishop in Europe, but has now, being over 90, been moved into the Infirmary Wing at Charterhouse.



In my last letter I tried to say how much I have enjoyed my time among you here and how much I have felt supported by your friendship, love and understanding. I then expressed the confident hope that you would give the same support to my successor. However, before he arrives, there will inevitably be an interregnum (period of vacancy) of several months during which you will enjoy the ministry first of all of visiting priests (Father James Mustard and Canon Martin Draper) and then of two local priests who know and love St Michael's, Canon Chad Coussmaker and Father Philip Robinson, all under the supervision of our good friend Father Ken Letts, Archdeacon of France and Chaplain of Nice and Vence. But this interregnum will be a testing time for the laity of the congregation, especially the churchwardens and other church officers. You will also, I trust, be praying regularly for the right priest to be found and chosen as my successor.

The one thing I sometimes fear (but I am perhaps of an over-anxious disposition!) is that your loyalty to the Church of Christ and to St Michael's may depend too much on your attachment to me personally. If people were to start leaving the church after my departure (but I am confident they will not), that would be a clear sign that my ministry among you has been a failure.

In his First Letter to the Corinthians St Paul feels it necessary to warn against personal preferences - 'I belong to Paul' or 'I belong to Apollos' - which can lead to division and party spirit.

"What then is Apollos? What is Paul?" he writes: "Servants through whom you came to believe, as the Lord assigned to each. I planted, Apollos watered, but God gave the growth. So neither the one who plants nor the one who waters is anything, but only God who gives the growth."

continued

FROM THE CHURCH REGISTERS

Baptism

Sophia Clare EMANUEL

During the Sunday Eucharist on 24th January

Wedding

Stephen John GILLESPIE and Saturday 19th June

Mona Rababeh RANJAN

Service of Prayer and Dedication after Civil Marriage

Mark James DORMAN and Friday 25th June

Sarah Louise HEARD



REST ETERNAL GRANT UNTO THEM , O LORD

MARIKA BESOBRASOVA

Founder of the Princess Grace Academy of Classic Dance in Monaco, she died on 24th April, aged 91. Though unknown to us, she purchased a bronze statuette of *Le Spectre de la Rose*, presented to us by the sculptor Tom Merrifield, and gave us 2,000 € for our Restoration Fund. We owe this to the intervention of Barry Ayres and Kathy Plaistowe (see issue no. 21 of the *Messenger*, Autumn 2006).

ALFRED R. LOUCH (1927-2010)

Alfred Louch, who died in May, was a very British American – born of British parents and with a doctorate in Philosophy from Cambridge University (Gonville and Caius College). He was widely respected for his writings and teaching on Philosophy and was for many years Professor of Philosophy at Claremont Graduate University in Claremont, California.

On retirement Alfred and his wife Brenda moved to France and lived for 13 years in the Alpilles before moving in 2006 to Beaulieu. They shared a great love of culture, especially music, and they travelled widely in France and throughout Europe to pursue their interests. It was a great joy to Alfred when Caius College Choir sang a Byrd mass at our Sunday eucharist some years ago.

Alfred was a deeply learned man who preferred to lead a private and simple life. He is survived by Brenda, three sons, one daughter and ten grandchildren, whom we assure of our prayers and our sympathy.

THOMAS MORTIER

As we go to press, we have heard of the death on 18th June in Switzerland of Thomas Mortier, aged 71. He was taken ill while he and his wife Joan were on their annual holiday in Villefranche, but on coming out of hospital he came, with his habitual determination and courage, accompanied by Joan, to the Sunday Eucharist at St Michael's. On returning to their home in Lucerne Thomas had again to be taken to hospital. After some further days at home, he was again rushed to hospital on 18th June and died there.

Thomas was a German citizen married to an Englishwoman; he was a confirmed Anglican, a lay Eucharistic minister and an active member of his local church community.

IN BRIEF

A Welcome Visitor

On the last Sunday in January our visiting preacher was Canon David Skeoch, who has been a frequent and much appreciated visitor (and a contributor of menus to *The Messenger*) since Father Roger arrived. Though retired, he has done locums in the Diocese of Europe (Paris and Malta) and is Chaplain-General of the Order of St Lazarus in England and Wales.



On pilgrimage to Laghet

On the Saturday of the Week of Prayer for Christian Unity (23rd January) members of our congregation and of the congregations of the French Catholic parish with their clergy went to the Pilgrimage Church of Notre Dame de Laghet for a bilingual ecumenical service. We were welcomed by the Rector of the Sanctuary, Canon Jean-Marie Tschann, formerly curé of this parish.



Pancakes and Ashes

There was a record attendance at this year's Shrove Tuesday supper, followed by a sparkling entertainment by our well-known trio, Stuart Barham, Barry Coffey and Tom Downes. Not so many people – but quite a few all the same – came back the next morning to begin Lent with the Ash Wednesday eucharist.

Holy Week and Easter

For the second time and with good numbers we joined Father Filippi and his parishioners for the Stations of the Cross on Good Friday along the Boulevard Maurice Rouvier. Fortunately the sun shone. On the Sunday we had the biggest Easter Day congregation in living memory with 122 people, including 15 children, present.

Chaplain's spare-time (?) work

Father Roger has contributed to an ecumenical treasury of prayers edited by Père Martin de La Roncière by suggesting prayers from the Anglican tradition and providing a short note on "L'Église d'Angleterre et la Communion anglicane". The book is called *Trésors de la Prière des Chrétiens d'Orient et d'Occident* and was published in December 2009 by Éditions du Jubilé.

Father Roger has also been advising a monk of Solesmes, Dom Patrice Mahieu, who is preparing a doctoral thesis on the work of ARCIC (Anglican-Roman Catholic International Commission).



WHAT'S COOKING?

Roberta Moore has kindly let us into the secret of her husband's favourite home cooked dish. She assures me that it is made with very little effort so long as you have all the ingredients prepared. For best results prepare one day and cook the next!

JACK'S FAVOURITE FISHCAKES

Serves 4 people

Ingredients:

400g potatoes
4 tbsp olive oil
zest of 1 large lemon
2-3 tbsp lemon juice
A few thyme sprigs
½ lemon, sliced
300g salmon fillets
300 g smoked haddock fillet
Handful of parsley, chervil chopped
3 tbsp plain flour
1 medium egg, beaten
50g breadcrumbs



For the anchovy dressing:

2 tbsp capers
small bunch of parsley, chopped
2 shallots, chopped finely
4 anchovies, chopped
4 tbsp olive oil

Method:

Peel and boil potatoes

While still hot – mash with 2 tbsp olive oil, lemon zest and juice.

Season

Poach the salmon in a wide pan of simmering water for 1 minute having added lemon slices and thyme.

Then add the haddock and simmer for a further 5 minutes

When cool, break up the fish and add to the potatoes

Season

Mix using your hands – season again if needed

Divide into 4 neat patties

Coat in seasoned flour - dip into the beaten egg – and cover with breadcrumbs

Chill for 2 hours – or cover and cook the next day

Heat oven to 180c

Fry fishcakes for 3 minutes

Turn over for 2 minutes

Cook in the oven for 7 minutes

For the dressing; gently warm all the ingredients together for 3 to 4 minutes

To serve:

Spread a spoonful of the dressing on each plate and place the fishcakes on the top.

Add peas or beans!

RESTAURANT REVIEW

The Aphrodite 10 Rue Debouchage Nice

(near Nice Etoile shopping centre)
[Http://www.restaurant-aphrodite.com](http://www.restaurant-aphrodite.com)
Tel: 04 93 83 63 53

If you are a **keen gastronaut**, you will probably have heard of Heston Blumenthal of the Fat Duck at Bray, and Ferron Adria of El Bulli, Madrid. Both are among the **world's top chefs** and are exponents of a **particular style of cooking** called molecular gastronomy, which incorporates **unusual food combinations**, textures and temperatures. **David Faure at Aphrodite** uses similar techniques and is a **uniquely talented chef**. Fortunately for us the French culinary establishment does not quite grasp what he is trying to do. In any other country this restaurant would be **booked up months in advance**.

For a gentle introduction try the **set lunch** which for **25 euros** must be one of the **best bargains in France**. On our **main dish, skate wings**, the garnish consisted of a **spoon shaped from dried squid ink**, filled with **flying fish eggs**. It sounds strange, but **tastes delicious**. **Other set menus are 38 euros and 68 euros**. If you want to stretch your **gastronomic experience to the maximum**, take the **twelve course Menu, Revolution**, in the evening at around **98 euros**. For this you will sample such delights as **sweet poached egg**. This arrives **looking like a poached egg** on your plate but is a **clever combination** of **panacotta and mango coulis**. Your eyes and taste buds are **constantly surprised**. **White chocolate and powdered mushroom lollipop** anyone? Taste it and you will wonder why no one has thought of this **perfect combination** before. Be warned if you choose the **full Menu Revolution**, the whole table must have the same, **the food is the star**, you will not be able to talk about much else. Not the venue to take your accountant to

The **staff are extremely committed** to the restaurant and **describe the dishes in detail**. The wine waiter will suggest **inexpensive local wines** by the glass to **complement the food**, without making you feel in any way unknowledgeable.

The **care that goes into every aspect of the meal**, from the **variety of breads** to the **choice of coffees and mignardises**, is amazing.

Every visit is a **constant delight**, and we **wonder at the commitment of a chef** who, for the **same price as a meal in a very mediocre restaurant**, is **motivated** enough to produce these time consuming and **exacting gastronomic delights**. We have just heard that **Michelin at last have awarded the restaurant a star**, which is **long overdue**.

The Gourmet Messenger

NADIA NERINA

Prima Ballerina of the Royal Ballet



Nadia Nerina was born in Cape Town on October 21, 1927. She was christened Nadine but was always called Nadia. Her mother, Joan Nerine Goss (from whom she received her name, Nerine is a flower that grows on Table Mountain) was a superb driver and had a new Buick each year as her husband, Frank Lawrence Judd, was a senior executive with General Motors. Her brother Lee Hardy was two years younger. They were the best of friends until he died in 1960 in London.

At the age of eight, Nadia slipped on the stair case of their apartment. The Doctor drily said: "She will survive. And as she is such a pretty child I advise that she goes to ballet classes to strengthen her ankle". She went there 2 or 3 times a week driven in Mom's Buick of course. From the beginning she showed exceptional promise in class, and invariably won first prize in competitions. An early report stated "She is a lovely girl with wonderful co-ordination and she uses her brain".

Nadia's mother was one of five girls, daughters of Granny Goss and her husband Cyril Goss, an engineer who was the son of Sir John Goss, the organist at St Paul's Cathedral for 20 years and also a distinguished hymnist. Indeed he was known as Queen Victoria's favourite composer. The girls were brought up in Port Elizabeth and were regular church goers.

From the first, Nadia had an instinct for good ballet teachers. When the family moved to Durban she was very happy going daily to the renowned ballet school of Keegan and McNair. Miss Keegan and Miss McNair knew immediately they had a star, and advised her that she should go to London. She had two letters of introduction, one to Madame Rambert and the other to Miss van Praagh, the director of the 'junior' Sadler's Wells Ballet Company in Islington, the senior company, now known as the Royal Ballet, having taken residence at the Royal Opera House, Covent Garden. On her first morning in London, Nadia went to the Rambert studios at the Mercury Theatre, Madame Rambert read what Miss McNair had written to her and said to Nadia: "You can take class with us. It starts in 10 minutes"



Half way through the class Madame Rambert called her aside and asked: "Where are you staying?" "Westbourne Terrace". "Not anymore" said Rambert, "you will come and stay with us". After a few weeks Nadia went to the Sadler's Wells Theatre and gave her letter from Miss Keegan to Miss Van Praagh who read it and asked Nadia to take class. At the end of class, Miss Van Praagh said she would like to talk to the Founder and Director of the Sadler's Wells, Miss Ninette de Valois. Nadia attended class a few days later and met Miss de Valois.

Continued on page 11

NADIA NERINA continued



This was the beginning of Nadia's great career. She was with the Royal Ballet as a Ballerina until she retired. She was a popular guest artist at other ballet companies, particularly in Moscow with the Bolshoi and in St Petersburg with the Maryinski (ex Kirov). The two prima ballerinas, Galina Ulanova of the Bolshoi and Natalya Dudinskaya of the Maryinski became close friends of hers. The two of them adored Nadia as a ballerina and as a younger sister.

On the 28th January 1960, an instant masterpiece with choreography by Sir Frederick Ashton had its Premiere at the Royal Opera House. Nadia played Lise, *La Fille mal gardée*. It was apparent from the rise of curtain at the beginning of the night that a great work was being unfolded. Today, *La Fille mal gardée* is in the repertoire of every major ballet company in the world, and is the most popular ballet of all time.

After the opening night in New York a few months later Sir Anton Dolin, the first English international ballet star, came to her dressing room after the performance. "The greatest gift for a ballerina is to create a role of a new classic. Nadia you have been truly blessed. I have brought with me Pavlova's personal icon to give you as a mark of total gratitude". Nadia burst into tears, as did nearly everyone else in the dressing room.

On Nadia's first visit she fell in love with Beaulieu. It became her true home. She died peacefully in our apartment 100 yards away from St Michael's. "One of the prettiest village churches I have ever been in" she observed. I too was blessed. We were blissfully married for over 50 years. It was a great privilege to have known her.



Charles Gordon

Charles Gordon has kindly donated a magnolia bush to be planted in St Michael's garden in memory of his beloved wife Nadia Nerina. Her ashes will be interred under it in a short ceremony during our Sunday Eucharist on 11th July.

OF RATS AND MEN

One of the most arresting beginnings to any novel in Western literature is the first paragraph of Albert Camus' *La Peste*. Dr Bernard Rieux is walking downstairs on his way to work, when he notices a dead rat on the third step. He pushes it absent-mindedly aside with his foot and continues, but on the landing he is halted by a sudden thought. Why was the rat dead? He walks on down the stairs, noticing two more dead rats as he goes. These three rats are the first sign that the plague, with its terrible consequences, has broken out in the city of Oran.

I am fortunate enough never to have experienced the plague, but rats have played a role in my life at various stages. My first contact with them on a personal basis was in the late 'Sixties in Baltimore, Maryland, where I worked as research assistant for a biologist called Professor Curt P. Richter. His interest was in the biological clock, and he was experimenting to see whether animals had a true 24-hour instinct or whether they simply responded to nightfall and daybreak. In pursuit of this end, he filled his labs with rats in varying degrees of decrepitude, having trepanned some of them so that they not only had no eyes but no optic nerve to pick up changes in light intensity.

In another of his experiments, able-bodied rats were put in a bucket of water to test their memory. On the first dunking they would flail around for about three hours and then drown, but if they were pulled out of the bucket after two hours and dried off, the next time they were dropped into it they would swim for a whole day in the hope of being rescued.



More flamboyantly, Dr Richter was known in Baltimore as the Rat Man because he succeeded in eliminating the rats that came onshore from the cargo-boats and infested the houses in the vicinity. It was not an easy task. Rats have the particularity that they have no vomiting mechanism and therefore cannot regurgitate food. In compensation, they have developed a fine sensitivity to anything unusual in their diet and are very difficult to kill by poisoning.



"I feel better today too, but around here I've learned not to be too optimistic"

They have also learned that anything with metal bars on it equals imprisonment and certain death, so they avoid the usual traps and cages. Dr Richter's twofold inspiration was (1) to build a harmless-looking wooden box with a door that descended gently to enclose any rat that entered it and (2) to manufacture a tasteless poison that they ate without identifying it as life-threatening.

My second close encounter with the rat kingdom was in London during the recession of the early 'Nineties. To keep our company going, my husband and I sold our house and moved in to the top floor of the warehouse where the company had its base.

In the office (it was in the Dark Ages before Internet) we had a number of directories and Yellow Pages on the shelves. One morning, I went to consult one of them and found that something had been eating it, not enough to make it unreadable but certainly enough to raise serious questions. My husband, on being informed of this discovery, went out and bought two mouse-traps.

I avoided comment, reflecting privately that the philosophical differences between him and me could be summed up in our approach to this problem.



For him, rats were small inoffensive rodents that could be easily captured.



For me, they were fierce black creatures with yellow front teeth and were not susceptible to any trap, least of all a three-inch mousetrap.

In the end we were forced to call in the Council rat-catcher, who turned out to be a Korean (on the model of Peter Sellers' manservant in *The Pink Panther*) and came accompanied by a Rottweiler dog of fearsome aspect. His first words were:

“Anyone in building? Because if I let dog loose, he kill.”

The dog indeed went berserker when unleashed, but found no rats. Disappointed, the Korean said he would put down some poison pellets (modern science has elaborated many powerful rat poisons that were not available to Dr Richter) and be back in a week's time to collect the corpses. On that day I stayed out of the way until his gruesome task was accomplished.

The third exposure, which I hope will be the last, is recent. Since our decision to live in France, with my husband spending three days a week in London, he simply dosses down on the top floor of the warehouse when he is there. To avoid any new problem with rats he has purchased an electronic device which emits a sound that is inaudible to humans but causes extreme discomfort to animal ears. He has been free of rats since, save for one, who is clearly deaf and scampers up and down the room at night in search of Yellow Pages to eat.

Fortunately, Internet has entered our lives in the meantime and there are no directories in the building.

Susanna Noel

NUMBERS QUIZ

*Why not try your brain on these number teasers.
They may need some thinking about!
Answers on page 19*

- 1 The following number is the only one of its kind.
Can you figure out what is so special about it?

8,549,176,320
- 2 The following sum is incorrect.
Can you add a single line to make it correct?

5 + 5 + 5 = 550
- 3 What number comes next in the series?

0 0 1 2 2 4 3 6
- 4 What mathematical symbol can you put between **3** and **7**
to get a number bigger than **3** and smaller than **7**?

PROVERBS

*Here's something that proved popular the last time we did them,
so here are more re- worded proverbs.
See if you can work out the original proverb.
Answers on page 19*

- 1 Each vaporous mass in the firmament contains a metallic interior.
- 2 Alacrity creates rubbish.
- 3 An excess of culinary participants impairs the quality of consommé.
- 4 A mobile piece of petrified matter doesn't aggregate any bryophytes.
- 5 Noiselessness has an auriferous quality.

ECUADOR AND NORTHERN PERU

Continuing **Ursula Schulz's** adventures in South America from the moment we left her in the last issue as she was spending the night in Loja on her way to Zumba, a 2 hour journey to Northern Peru

Zumba is extremely small, quiet, hot, damp, pretty and friendly. The owner of my lovely *hostale* said the bus for Peru would leave at 07:30 in the morning.....weather permitting!! If it rained the 'track' would not be practicable. Oh really?! In the morning it rained and the taxi forgot to pick me up.

When I finally arrived at the bus stop - an open, muddy plaza - there was no bus. What now? A man pointed to an open truck with benches running from side to side:



"Senora, there is the *ranchero* for Peru."

Off we went, the warm breeze and palm leaves brushing our faces, everybody talking and laughing. In spite of some rocks and slippery stretches on the track, we reached La Balsa in Peru safely. The Ecuadorian customs man sat behind a little table in the open air. He gave me a stamp and waved me on. It took a second, yet my suitcase disappeared.

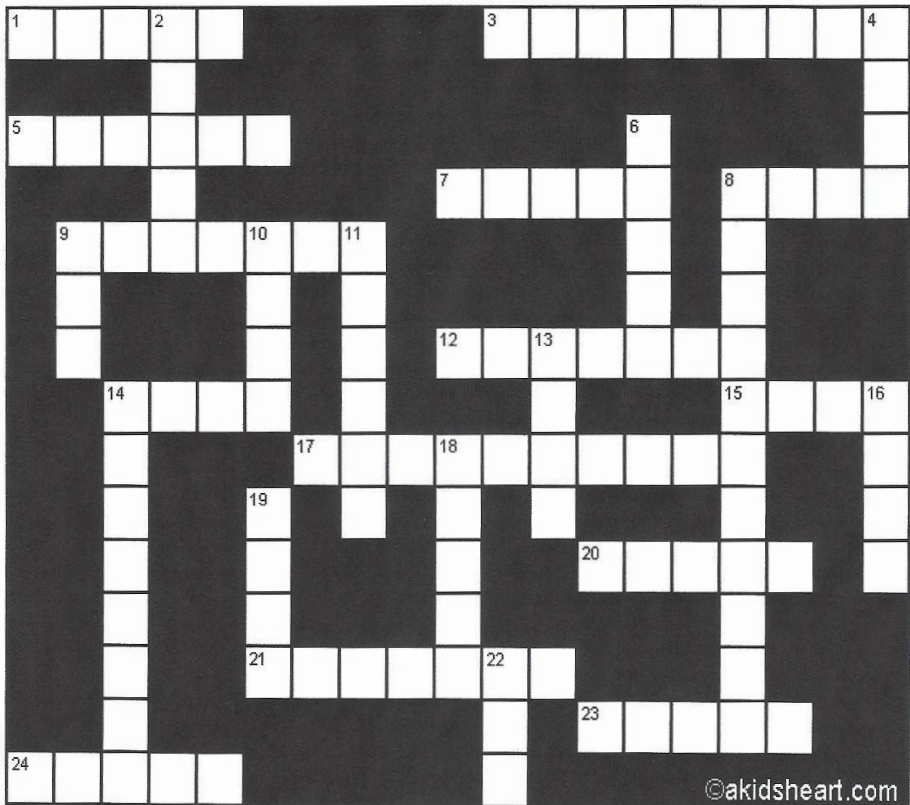
Theft in front of the official office table?

No, the driver of the *collectivo* taxi that would take me to San Ignacio had carried it to the Peruvian customs shed. I received 2 stamps, changed \$20 with the man who sold cold drinks and squeezed myself into the *collectivo*, which was made for 4 passengers but taking 6. In San Ignacio we changed into a *combi* for Jaen where I decided to spend the night but unfortunately it was Sunday and I didn't have enough money. No problem. The *combi* driver transferred me to a *mototaxi*: a motorbike with a bench for 2 people and a platform for the luggage placed behind the driver. He raced to the centre of town and circled around the main plaza until he found a money exchange booth. My little hotel looked very decent, yet I noticed that the TV was chained to the wall. *Cuidado!*

In the morning, again by *mototaxi*, I was taken to a different terminal for a '*micro*' to my destination, Chachapoyas. Due to heavy rain, land slides and rocks on the road the 3 hour drive took 7 hours. The scenery was breathtaking. The road follows a river which runs at the foot of a mountain range 3000 metres high. We had to stop and wait a few times until a shovel dredger cleared the road in front of us. At one point our road had turned into a river! A huge truck was stuck in the middle. After a while '*collectivos*', half the size of a *combi*, took people over a shaky wooden bridge to the other side where we continued in '*combis*' and '*micros*' that had been sent out to us from Chachapoyas.

This adventure may sound difficult, uncomfortable and to be avoided, but the smooth co-operation between the *collectivos*, *combis* and *micros*, with the organization of the equipment to keep the traffic flowing, and the patience and humour of the locals - as well as their most interesting conversations - have all provided me with precious memories that will happily repeat in my mind for ever.

U.S.



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Across

1. First musician
3. This Mary was the first to see the risen Christ
5. The last Adam was made a quickening _____.
7. First nomad
8. First Murderer
9. First Book of the Bible
12. Seek this first: the _____ of God
14. The first Adam was a living _____.
15. First murder victim
17. Last Book of the Bible
20. At the last _____, the dead shall be raised
21. First Book of the New Testament
23. Last enemy to be destroyed
24. The First and the Last

Down

2. First Jewish High Priest
4. The place of the first animal sacrifice
6. First rainbow came after the great _____
8. Honor your Father and Mother is the first _____ with promise
9. He rested on the first Sabbath
10. First king of Israel
11. The last celebration of the Passover by Jesus with His disciples is called the Last _____.
13. Built the first altar
14. These shall come in the last days, walking after their own lust
16. Many that are first shall be _____.
18. First to build a city
19. First man
22. First woman

WHAT HAPPENS NOW ?

A report from the Churchwardens about what is happening during the interregnum

On the 9th April, 2010 a decision was made by the Church Council to seek a 'Bishop's Nomination' in order to search for our new priest. (This is a much cheaper method than 'Advertising'.) What this means is that the Bishop of Gibraltar has been asked to take the initiative in finding a suitable candidate who will meet the criteria that the Council has already submitted to him.

It is anticipated that someone selected by the Bishop within the next couple of months will be available for an official interview date that has been set for the 22nd September 2010, in London. Nicola Karlsen and Vance Johnson have been selected by our Church Council to represent St Michael's at this interview. The Archdeacon of France, the Venerable Ken Letts from Nice and the Right Reverend David Hamid, Suffragan Bishop in Europe will also be present.

If all interviewers think that he would be suitable and the candidate agrees, he will be invited to make an informal visit St Michael's; and if after that visit he would like to accept the position as Chaplain of St Michael's, a formal agreement will be made as to when he will begin his duties. We hope that this can be completed not long after the 1st January 2011.

Let us reassure you that we will keep the congregation informed every step of the way.

Vance Johnson and Justin Hayward

CHURCH NOTICES

I am grateful to John Kerry Keane who sent me these prize examples of notices that have really appeared in genuine church magazines. (I hasten to say, not this one!)

The fasting and prayer conference includes all meals.

The sermon this morning will be on the theme 'Jesus walks on the water'.
This evening our visiting preacher will give a talk entitled 'Searching for Jesus'.

Ladies, please do not forget the Parish Jumble sale. It is a chance to get rid of those things not worth keeping around the house. Bring your husbands.

After the service Miss Elaine Carpenter sang 'I will not pass this way again', giving obvious pleasure to our congregation.

Don't let stress and worry kill you – let the church help.

Do remember in your prayers those who are sick of our community.

Next Thursday there will be auditions for the Church Choir. They need all the help they can get.

Alice Smith and George Carter were married last Saturday in the church.
So ends a friendship that began in their school days.

Friends and Patrons of St Michael's

The contribution of each and every one is gratefully acknowledged

Patrons

Ceri and Susan James, Vance and Linda Johnson, Justin and Marie Hayward, Mark and Sarah Holford, John and Leonora Kerry Keane, Jack and Roberta Moore, Jeremy and Susan Nordberg, William Prather, Rex and Sophie Thorne.

Friends

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As at date of publication

ANSWERS

NUMBERS QUIZ :

1. It contains all the digits in alphabetical order.
2. Add a line to one of the + signs to make a 4.
3. 8 (there are 2 alternating series. Both start with zero.
The first is: 0 1 2 3 4... the second is: 0 2 4 6...)
4. Add a 'point' to make 3.7

PROVERBS:

- 1 Every cloud has a silver lining.
- 2 Haste makes waste.
- 3 Too many cooks spoil the broth.
- 4 A rolling stone gathers no moss.
- 5 Silence is golden.

