

Diary dates for July and August, 2018

19 th July	10.30 Council Meeting
19 th July	Opera – ‘Queen Mary’
20 th July	14.30 – ‘Queen Mary’ - Jeune publique
20 th July	20.30 Jeux des Vagues Concert
22 nd July	12.00 Friends AGM
27 th July	Opera – ‘Queen Mary’
29 th July	20.00 Conférence des Oiseaux
18 th Aug	11.00 Patronal Festival

Prayer of the month

O God,
you know us to be set
in the midst of so many and great dangers,
that by reason of the frailty of our natures
we cannot always stand upright:
grant to us such strength and protection
as may supply us in all dangers
and carry us through all temptations;
through Jesus Christ our Saviour
who is alive and reigns with you,
in the unity of the Holy Spirit,
one God, now and for ever.

Collect for the Fourth Sunday before Lent

Prayer focus

How best to be re-energised, revitalised in the summer sun.

Bar - B - Q at Bill Hughes

Saturday 21st July starting at 1pm cost €15.

Meat & Salads plus cheese and deserts.

Add names to list in transept.



Services

Sunday 11.00 Holy Communion (with hymns)

Thursday 10.00 Holy Communion (said)

A warm welcome to all who worship with us.

During the service there is a Sunday School.

After the service coffee is served.

Priest-in-charge: The Revd Gareth Randall

For further information concerning baptisms,
marriages or funerals:

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July, 2018

Notices

Dear Friends,

Stewardship

A year ago, we had a month-long campaign to renew our commitment to Stewardship. There is no doubt, in my mind, that folk here are generous, that they do in practice translate faith into action, practising, doing, what we believe to be right and proper and true.

We are fortunate to have a church here in Dinard that belongs to us, to those who worship here. Our ownership of St Bartholomew's is a gift from the past. Those who once worshipped here have given us the opportunity of sharing this sacred space up a hill near the main beach in Dinard. Those of us here and now are funding the day-to-day costs of running what they provided for us and now, appropriately enough, it's down to us, up to us to leave their/our legacy in good financial heart for those who will come after us, I trust.

That said, the thought I would like to leave you with is what about your Will – your last Will and Testament? After you have died, your Will can express a final gesture of your support of our church. You will have moved on but still your positive support will remain through whatever financial gift you feel able to make either in your UK Will or here in France, in your French Will directly to the Eglise Anglicane de Dinard (St Bartholomew').

I will; will you? (see Brian Cordery's article on how to.)

Father Gareth



- **Concert 1st June** given free by a Cardiff Male Voice choir raised some 700€ for church funds. Our thanks to Carolyn Hewitt who masterminded the event.
- **Deadline** for submission of material for the August edition of St Bart's is *midday on Thursday 26th July*
- **Church Finances for May**
Income: 3,089€ Expenditure: 3,989€



Readings in church

July 1st

2 Samuel 1 v1, 17 - 27
2 Corinthians 8 v7 -15

Fifth Sunday after Trinity

Psalm 130
Mark 5 v21 - 43

July 8th

2 Samuel 5 v1 - 5, 9 - 10
2 Corinthians 12 v2 - 10

Sixth Sunday after Trinity

Psalm 48
Mark 6 v1 - 13

July 15th

2 Samuel 6 v1 - 5, 12b - 19
Ephesians 1 v3 - 14

Seventh Sunday after Trinity

Psalm 24
Mark 6 v14 - 29

July 22nd

Song of Solomon 3 v1 - 4
2 Corinthians 5 v14 - 17

Mary Magdalene

Psalm 42 v1 - 10
John 20 v1 - 2, 11 - 18

July 29th

2 Samuel 11 v1 - 15
Ephesians 3 v14 - 21

Ninth Sunday after Trinity

Psalm 14
John 6 v1 - 21

God B.C.
God's Grace in the Old Testament

Forty years ago, I published *God B.C.* I have now revised and expanded the original book to take account of recent scholarship. It will be published by Sacristy Press on 2 June. Rowan Williams has endorsed it as 'a classic of biblical interpretation'. You can find full details at: <https://www.sacristy.co.uk/books/theology/god-before-christ>

The Revd Canon Anthony Phillips



Malapropisms - 1/4

Another series from our Church Warden, Bill:

He hung a MURIEL on his wall.
(mural)



Wise Words

Quotations and quips, submitted by the late Donald Soum.

A nation is a society united by delusion about its ancestry and by common hatred of its neighbours.

William Ralph Inge

One of the advantages about being ugly is that you have less to lose as you get older.

Serge Gainsbourg

There is nothing like returning to a place that remains unchanged to find the ways in which you yourself have altered.

Nelson Mandela

Saint Bartholomew's, Dinard
A short legal history

Prior to the years 2000, the church in Dinard operated as an Association under the law of 1901 known as the Anglo-American Church of Dinard.

This Association was (and still is) the owner of the church. Services were held in accordance with the Anglican Book of Common Prayer organized by a Church Committee. Visiting Chaplains, licensed by the Bishop in Europe, were appointed by the Church Committee to take the services under the auspices, one might say, of a Priest-in-Charge for the Care of Souls. Alan Charters was the last one to perform this role.

The Church was not part of the Diocese in Europe and probably was operating somewhat illegally as a private chapel. This was the view, expressed to me, of the Reverend Roger Greenacre, Dean of France in the late 1990s.

The church was financed by the subscription of the members of the Association 1901, some being on the electoral roll, by collections and donations and other fund-raising activities, as well as the income of funds invested in the UK and the USA.

It was for this reason that under the chairmanship of Julian Thompson that I proposed around 2001 to the Church Committee the following:-

1. That we set up an *Association Cultuelle* under the law of 1905. This was the law which introduced the separation of the church and the state.
2. The object of this *Association Cultuelle* would be to organize and "run" services, again in accordance with the rites of the Anglican Book of Common Prayer. In addition it would be

3. responsible for all the activities of the church: income and expenditure, appointment and remuneration of Chaplains, repairs, fund raising etc..
4. That the new *Association Cultuelle* apply to become part of the Diocese in Europe and be recognized as a chaplaincy of the Diocese.
5. That the ownership of the church building remain with the *Association 1901 Eglise Anglo-Americaine* de Dinard together with the responsibility for the property tax and structural repairs of the building and other ancillary expenses.
6. That the name of this Association 1901 be changed to “The Friends of St Bartholomew’s” . The object being that visitors and others could support the Association by joining as members, paying an annual subscription. It is also, I believe, funded by the investments in the UK and the USA.

With just a little opposition, these recommendations were adopted about 2002.

Therefore, we have, so to speak, in quasi-commercial terms, a situation whereby on the one hand, there is the Association of 1901, the Friends of St Bartholomew’s as the owner of the church buildings and on the other hand the Association *Cultuelle* 1905 as a kind of tenant to run church services and other ancillary activities.

Brian Cordery



Sponsor a sermon

A couple of folk have recently reminded me of the idea and Advent will again be a chance to sponsor a sermon on a given text or passage. But if you can’t wait that long and would like to contribute **25€** to church funds, then let me know what you’d like me to preach on.

Summer smiles 3/5

A set of five French jokes forwarded to us by Michael Frankel.

Deux hommes sont dans un bar et discutent :

« Où est-ce que tu es né ? »

« A Tours. »

« Ah bon ! Moi aussi !! Et dans quelle maternité ? »

« Celle du Beffroi. »

« Moi aussi ! Et quel jour ? »

« Le 5 octobre 1975. »

« Oh ! Moi aussi ! On est pareil ! C'est dingue ! »

Un troisième homme entre dans le bar et demande au barman : « Alors Jimmy, quoi de neuf ? »

« Bof, rien de nouveau. Les jumeaux sont encore bourrés. »



Thoughts on ageing 6/6

*Ron Kirk, forwarded these pearls of wisdom –
well worth reflecting on*

Answering machine message:

"I am not available right now, but thank you for caring enough to call. I am making some changes in my life. Please leave a message after the beep. If I do not return your call, you are one of the changes."



Yorkshire Words and phrases sent to us by John Marshall

Have you ever come across the odd dialect word in English?

*These gems are from our Yorkshire correspondent
and may make you smile if you recognise one or two of them.*

Antwacky	Old or old-fashioned
Addle	Earn money
Bray	To hit / thrash, Do that again and I'll bray thee.'
Breaks	Trousers
Brussen	Boastful, belligerent
Doy	Term of endearment, especially to a child
Flay / Flayed	Frighten / frightened
Flummox	Confuse someone
Frame thissen	Pull yourself together, or do it properly (thissen = yourself and missen = myself)
Happen	Perhaps
Laik	to play
Mardy	Whining or winging or bad tempered
Nesh	Afraid or timid
Nithered	Very cold
Piggin	Small can with a handle, used to empty a large vessel
Side	Clear away, e.g. side the table now the meal is over
Sitha	Now look here
Smittle	To infect with an ailment
Smittled	To be rather taken with / falling for someone
Wazzock	Stupid or annoying person / the name for a wasp

And David Boggis adds: As a man who claims Yorkshire heritage by marriage, I'd like to add to John Marshall's linguistic tips: 'while', meaning 'until'. For instance: 'Hours of work are eight while four'. Legend has it that confusion arose when un-crewed railway crossings began to carry warnings: 'Wait while lights flash'...

Legs aux associations

Les conditions pour bénéficier de libéralités ont été assouplies par la loi n° 2014-856 du 31 juillet 2014 relative à l'économie sociale et solidaire. Désormais, les associations déclarées depuis au moins 3 ans et considérées comme étant d'intérêt général sur le plan fiscal peuvent recevoir des libéralités.

En outre, peuvent recevoir des donations et des legs, sans conditions d'ancienneté : les associations reconnues d'utilité publique, les associations culturelles dès lors qu'elles ont pour objet exclusif l'exercice d'un culte, les unions agréées d'associations familiales, et, enfin, les associations soumises au droit local d'Alsace-Moselle.

Les associations qui ne remplissent pas ces conditions ne peuvent pas recevoir de donations ou de legs. En revanche, elles peuvent toujours, sous certaines conditions, recevoir des dons manuels.

Taux

Les associations et fondations reconnues d'utilité publique bénéficient du même régime que les successions entre frères et sœurs.

Si l'association n'est pas reconnue d'utilité publique, le taux est **de 60 %**.

Exonérations

Les donations et les legs en faveur de certaines associations sont exonérés. C'est notamment le cas des **associations culturelles**.



Translation from French

Legacies to Associations

The conditions for benefiting from legacies and donations have been relaxed by the law n° 2014-856 of July 31st, 2014, relating to social and economic matters. From now on, associations declared for at least 3 years and considered as being of general interest in terms of taxation can receive gifts.

In addition, recognized public utility associations and religious or assimilated associations having as their object the exclusive exercise of a religious or assimilated activity may receive donations and legacies. Associations that do not meet these conditions cannot receive donations or legacies. On the other hand, they can still, under certain conditions, receive manual donations.

Tax Rate

Associations and foundations recognized as being of public utility, benefit from the same regime as inheritance transfers between brothers and sisters.

If the association is not recognized as being in the public interest, the rate is 60%.

Exemptions

Donations and legacies in favour of certain associations are exempt. This is particularly the case of religious associations (*“associations cultuelles”*).

Brian Cordery

Our thanks

To Eric Lambert for making a Fruit and Veg bring and buy stall for just inside the church on which you can place your surplus produce and buy what others have given – so why not buy and bring ?

Film Review of the Month ‘Ladies in Lavender’ – Charles Dance 2004

Eastertide, Holy Week, Heather Pankhurst staying with me in the flat. Early evening after supper. “What would we you like to watch on television ?” I ask Heather. “A DVD perhaps ?” Heather suggests ‘Ladies in Lavender’ and I go to the bookcase in the hall to find it and we settle down to a delightful rewatch of a film with two of my favourite actresses: Maggie Smith and Judi Dench.

It is a film about love. Cornwall, 1936, two unmarried sisters, Janet and Ursula Widdington, aging, well-to-do, living on the Cornish coast, find a young man, Andrea (Daniel Brühl), washed up on the shore. They take him in, restore him to health and cherish him. A Pole who speaks some German, Andrea learns English, makes friends and demonstrates an extraordinary ability to play the violin.

Happy or sad ? ‘Ladies in Lavender’ explores kindness and falling in love, of being in love, all strictly platonic, and the tensions it raises in such interesting circumstances where the barriers to be bridged are not insubstantial. And Miriam Margolyes adds no little to the humour as the cook/maid-of-all-work, Dorcas.

Well, who could fail to be impressed by acting of such quality against so picturesque a setting and, though there is pain, there is no sex or real violence although Andrea nearly drowns having been washed overboard in a storm on his way to America.

Life-affirming, ‘Ladies in Lavender’ has a bitter-sweet end but if you haven’t already seen it, you’ll need to watch it yourself to see how all ends ‘well’.

Gareth Randall

Odd Words Joie de vivre

One of the nice things about being here in France is speaking French. Okay, I know that could be a problem especially if the French you learnt at school was long buried and forgotten before you came to live over here. Certainly, it's not easy learning French again or from the start if you're starting in your sixties.

That said, there is a real beauty about the language: the sound of a rolled 'r' in Rennes; the different way vowels are said: not 'a e i o u' but 'ah eh ee oh ewe'.

Then, there are the French phrases that are part of English usage but are truly French: our 'odd word' this month, the phrase 'joie de vivre'. And don't you love it? The very sound of the phrase encapsulates, captures what it means to enjoy life, to get a real buzz out of being alive.

I am certain that God created us to smile, to rejoice, to be happy. And, certainly, there is so much to be happy about being here, living here at the turn of the 21st century : the place, the weather, the people we meet, the food and drink we share, and even, dare I say it, being part of the community that forms St Bart's.

So do enjoy yourselves: it's good to be alive and may your life be gifted with real joy as gift others with a smile by truly being who you truly are.

Gareth Randall

Thank You

A big thank you for our prayers from Pam Rowlands who was with us with her husband, Chris, in mid June. Pam is feeling so much the better for having being back with us.

Questions 'The passage of time ?'

When did you learn to tell the time ? I can't remember but certainly, in primary school, my teacher held up a large clock-face without clock-work, moved the hands by hand and asked us to tell her the time.

'Times change and my friends' son, Sam, chooses not to wear a wrist watch: he knows the time because he's smart enough to own a smartphone.

'Times change and, early one morning, I couldn't believe my ears when the radio announcer on the BBC World Service told me it was 5 hour. Gone, then, in global English 5 o'clock but not yet on Radio 4 !

In the old days, a day might begin with dawn and end at sunset. Certainly, for a practising Jew, Shabbat begins with sunset on Friday night and ends on Saturday with the setting sun.

We know time passes as we get older when our hair turns grey and we find it increasingly difficult to do certain physical things and begin to forget long-cherished memories.

But for me, in the chaplaincy flat in Dinard, the passage of time is neatly punctuated by the Westminster chimes of the clock my Aunt Gladys bought us. The quarters and the hours clearly ring out: twelve strokes for midday; twelve for midnight.

So how do you register the passage of time ?

Gareth Randall

People's Republic 8/8: Helmut Kohl's Legacy

My postscript is this. Three or four years after our foray into East Germany when it was still that, I fixed up a series of interviews in former East Germany, mostly with police officers, sometimes with local authority officials.

Most of the police I talked to were about inspector level – Kommissar – and were former Vopos, now re-learning how to police the people according to federal conventions. They were lovely guys, they answered all my questions, they were actually pleased to welcome some bloke from the filthy capitalist West who showed an interest in their side of the story. Then I pitched up in a local official's office in the port city of Rostock, on the Baltic.

The guy on the other side of the desk was like any old bureaucrat you'd find anywhere – slightly shabby suit and tie; diffident; honest but without obvious signs of outstanding brightness. As we shook hands in the formal Continental fashion – Germany is just the same as France in that respect – the official said very hesitantly: *'Ehh...Sie sprechen...ehh...deutsch?'* I might have raised my eyebrows or showed some other sign of faint surprise. *'Ja-a-a.'* Would I have been here if I didn't?

'Gott sei Dank!' And the official practically collapsed in relief into his chair. His first foreign language at school had been, of course, Russian.

He took me on a boat tour of Rostock harbour.

Before reunification, Rostock – among other port cities, such as Stralsund, farther east – had been a thriving marine centre, with a bit of fishing but most of all shipbuilding, the production to be sold to places including Cuba and North Korea.

4 Caramelised red onion (great with baked Camembert and bread)

Ingredients:

- ✓ 1 large red onion finely chopped (not diced)
- ✓ 25gm butter
- ✓ 2 heaped tablespoons soft brown sugar
- ✓ Large splash balsamic vinegar

Method:

- Slowly melt the butter in a frying pan.
- Whilst this is melting, chop the onion into small strips (20 -40 mm)
- Once the butter has melted, add the onion and sweat until soft, stirring regularly.
- Once soft, add the sugar and stir though. Stir regularly it will dissolve and start to caramelise. After around 7 – 10 minutes add a good splash of balsamic vinegar and stir and continue to heat for around 5 minutes.

Tony Randall



From the lectern 6/11

A second series of from Bill Hughes, told at the end of the notices.

Little Johnnie was told off by his teacher for pulling ugly faces at one of the girls. "When I was young, I was told that if I did that, then I'd be ugly for ever."

Wide-eyed, Johnnie replied, "Well, Miss, you were warned!"



3 Loaded potato skins (serves 4)

Ingredients:

- ✓ 2 large baking potatoes
- ✓ 200gm back bacon, cubed or sliced dependent on thickness. This can be replaced with pancetta or lardons depending on what is available
- ✓ 250gm mushrooms finely diced
- ✓ 200gm hard cheese, grated, you can use what you have or fancy (Cheddar, Edam, Emmental, Mozzarella, Monterey Jack for example or a medley of all).

Method:

- Heat oven to 180°C. Whilst the oven heats up, wash the potatoes and pierce all over with a fork. Chop and slice the mushrooms and bacon and set aside.
- When the oven is hot, place the potatoes directly on the middle shelf turning around ½ way through the cooking time. At the end, the potatoes should be soft when tested with a skewer: if not, extend time in 15-minute intervals until soft enough.
- In a frying pan, warm a very small amount of oil and stir fry the bacon until it releases its fat and starts to look cooked. Add the chopped mushroom and continue to fry until the mushrooms shrink and the bacon browns, set aside.
- When the potatoes are cooked, take out of the oven and allow to cool so that you can handle them, but leave the oven on.
- When cool enough slice length ways. Using a spoon, scoop out the potato to form a bowl at a depth of about 1cm of potato left on the skin. Keep the potato that you scooped out: you can use as mash or an ingredient in “bubble and squeak etc.”.
- In the potato halves, layer cheeses, bacon and mushroom and again cheese to fill the skins.
- Place on a backing tray and bake for around 20 mins or until the cheeses are bubbling.

That morning, it was lifeless. Hardly a thing moved in the harbour. One sole spark of hope glowed in the form of the start of work on a facility by Kvaerner, the Norwegian marine giant. A prospect of jobs, but how many?

This, then, was the legacy of Big Helmut’s decision to exchange West Marks for East Marks one-for-one. Prices for ships to be sold to Cuba and North Korea had shot up sevenfold overnight.

I wish I could say, as we approach 2020, that things are getting better. They are, but at a snail’s pace. Then you wonder why young people in the East, who don’t have jobs to go to, start voting neo-Nazi and fire-bombing refugee homes. And, to this day, the Wall is still standing. It stands in people’s minds. On both sides.

David Boggis



Random Thoughts 7/11

Sent to us by Peter Campbell

Do twins ever realize that one of them is unplanned ?



Feedback on ‘Get Knotted’

Your item on ties in last month’s St Bart’s reminded me of asking my mother why I had to wear my best suit and school tie whenever we attended Church ! Her response was: “It is what you would wear if you were going to meet the King” and, I suppose, that is just what, in a sense, we were about to do !

Roger Gilbert

Archdeaconry Synod
St Jacut – 18th – 21st April, 2018

Unfortunately David Bargioni was unable to represent us at this year's Synod with Paddy Vidal Hall so instead, Val Carter, our Safeguarding Officer, was kind enough to take his place and has provided this report for our magazine.

The theme of this year's Synod, as introduced by Archdeacon Meurig Williams, was 'Citizens of Everywhere, Citizens of Nowhere, Citizens of God'. His welcome to the Delegates and Visitors included a special word to the nine new Clergy present for their first Synod.

Tea and cakes welcomed us as usual when we arrived in glorious sunshine to greet friends from previous years. An element of sadness was present with the news that this was to be the last synod at St. Jacut.

Bible studies were led by the Very Reverend Michael Sadgrove, Dean Emeritus of Durham, who reflected around the themes of citizenship and identity referring to St John's Gospel.

Mathew Lodge, the Minister at the British Embassy in Paris, was with us to address our pressing concerns about Brexit. He recognised complaints that British residents in France were not allowed to vote in the Referendum. He said that he hoped every resident could remain in France without any problems but for those who worried details of how to obtain a Carte de Séjour or Nationality would be published within the next few months. He warned that with the present demand it might take up to three years to become nationalised.

Religion in a Modern World was the heading for Grace Davie's talk on Understanding Religion in Modern Europe. With the different outlooks of migrants and the general changes in the population of Europe, liberal churches were losing congregations to the Cathedrals

you are at the edges of the bowl and then wrap over the sides, keeping the film in contact with all the mixture. This eliminates as much air as possible from the bowl so prevents the Guacamole going brown. If there is any left over, you can cover again with the cling film in the same way and it will keep overnight in the fridge.

2 Sweet Corn Salsa

Ingredients:

- ✓ 2 Sweet corn cobs, cleaned of husks and thread
- ✓ 2 large fresh tomatoes
- ✓ ½ red onion finely chopped
- ✓ 30ml fresh lime juice
- ✓ 2 heaped table spoons (30ml) fresh chopped coriander (optional)
- ✓ Dash of olive oil
- ✓ Salt, black pepper and Tabasco to taste

Method:

- Pre heat your grille to its highest setting. While this is heating rub the corn cobs all over with a little oil.
- Then place under the grille and toast them, turning regularly until toasted evenly all over.
- Take out the cobs and allow to cool.
- Boil some water and prick the tomatoes, place the tomatoes in a bowl and pour over the boiling water and leave for about 2 minutes. Drain off and let cool until you can handle, then the skins should slip off easily. Halve and remove seeds if preferred (I leave them in) and chop into small chunks.
- Place the corn in another bowl and using a sharp knife scrape off the kernels. Discard the core. Mix the kernels with the tomatoes and other ingredients and adjust seasoning to taste.

Recipes from my nephew (7)
A new series of recipes of the month
to run throughout 2018 by my nephew, Tony

Small Bites

I thought, as the weather is now warm as I write for the July St Barts, I would put down a series of small recipes suitable for adding to a buffet, picnic or barbeque.

1 Guacamole

Ingredients:

- ✓ 2 ripe avocados
- ✓ ½ red onion
- ✓ Juice of ½ lime
- ✓ 15ml olive oil
- ✓ 1/2 cloves garlic crushed
- ✓ ½ red chilli deseeded and finely chopped (optional)

Method:

- Always let the avocados come up to room temperature: if you use straight out of the fridge they will be too hard.
- Finely chop the onion and chilli (if using) and juice the lime.
- Slice the avocados lengthways and remove the stones, scoop out the flesh using a spoon and put into a large glass/mixing bowl and discard the skins.
- Mash with a fork (consistency to taste) and add the lime juice, garlic, chilli and onion and stir through.
- Season with salt and pepper, add the olive oil and again stir to combine.
- To keep this until ready to serve, tear off a large sheet of cling film. Put the middle of the cling film in contact with the middle of the mixture, work your way outwards in all directions until

and Evangelical churches. She posed the question, ‘Should we be changing to attract more people?’

Bishop Robert gave two presentations entitled ‘Strangers at the Gates’ and ‘Where are we going as a Diocese?’, talking about the problems associated with the influx of so many new people into our midst. He presided at the final Communion in the local Church.

Val Carter



Digits

You’ll see it on the front of this newsletter: if you want to contact Father Gareth, call this number: 02 99 46 77 00. But did you know what’s special about those final four digits?

As any airline pilot (and quite a few business jet crew) will tell you, 7700 is the code you dial into your transponder to declare a full emergency. It is the exact equivalent of yelling ‘Mayday !’ over the radio. An airliner’s transponder is a gadget that sends signals, on demand, to a special radar that (you hope) will be covering the aircraft concerned. If you get hijacked, and you get the chance to alter the transponder code, ‘7500’ is the signal for ‘unlawful interference’. If your transponder packs up working altogether, with a bit of luck it will still signal ‘0000’ to the special radar, letting air traffic control know you have a problem.

You dig it?

David Boggis



The Temple
Jesus, 12-years-old

*'Every year his parents went to Jerusalem
for the festival of the Passover.'*

Luke 2 v41

Passover, Pesach.
Where better to be
to celebrate our freedom
from our slavery in Egypt
than in the Temple in Jerusalem?
All had gone well.
With everything done,
we'd packed up and,
with friends from Nazareth,
we set off for home.
You weren't with us
but we weren't worried:
we thought you with boys your age.
But, at nightfall, when we stopped,
we discovered the truth:
that you were missing!
So we hurried back to find you.
And there, in the Temple, you were,
sitting with teachers of the Law,
listening attentively to them,
answering wisely their questions.
We were so relieved
you were safe and found!
Why, I asked, had you
not come home with us?

And your reason:

we should surely know
that you were bound to be
about your father's business.
I smiled, now knowing you know
who you are and what you are.
But first, the years to come,
preparing to do His will.



Le Tronchet Vide-Grenier
14th July 7am-7pm

St Bartholomew's have a stall at Le Tronchet Vide- Grenier to raise
cash for the church - help required.

Goods worth selling - bring to church on or before 8th July.

Assistance on 14th - give your name to David Morgan OR come past
on 14th and see what is for sale.



Visitors' Book 8/13

What folk think of St Bart's

'C'est toujours un plaisir du faire une pause dans L'église anglicane.'
25th June 2016

'Bella chiesa Grazie a Dio'
15th July 2016

