

WELCOMING, WORSHIPPING AND WORKING

# NEWS UPDATE

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## Paisley Opera in a Tent

In January of this year I signed up to take part in a Scottish Opera production of an opera called Pagliacci, not really knowing what it was all about. As the rehearsals progressed and we learned the music I discovered it was to take place in a big tent in Seedhill Playing fields. A few weeks later I was joined by Jeanette Mcleod and both of us, in different sections of the chorus, became aware of what this production entailed.

The chorus was made up of professional singers and then there was us, encompassing a whole range of abilities. The man playing the title role of Pagliacci came to one of our rehearsals and gave us a taste of what the professional opera singer sounds like close up. His name was Ronald Samms.



Slowly we learned our parts and the story began to unfold. It is set in a small Italian town at a feast day celebrations and this was changed slightly to the Sma' Shot Day in Paisley. We even got the Charleston Drum to use as a prop in the action. The weeks went by and we had rehearsals at Scottish Opera in Edington Street in Glasgow as well as costume fittings and movement sessions.

On Sunday 22nd. of July we saw the tent for the first time. To say it was huge or enormous or even gigantic does not really describe what it was



like. It held approximately 400 people as well as the full Scottish Opera orchestra. We were in the tent every night [ except Friday] rehearsing

*Short prayer for healing*

*Lord of Heaven,  
I rest underneath your mighty  
wings of love.  
I dwell within your gentle  
heart.  
I know there is healing in your  
touch.*

*Through the sufferings of  
Christ I can ask for  
restoration  
And trust in your goodness.  
You are my Lord, my saviour,  
My healer and my friend.  
I dwell within your gentle  
embrace.  
Amen.*

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or performing.

It was an experience I am glad to have had and one I would go for again given the chance. Everyone who saw the performance said how much they enjoyed it and how much fun it was to be part of, because the audience were asked to participate. Until the show started we were all mingled together and I could have been standing beside you and you would not have known who any of the performers were until we started to sing.



We made some great new friends and quite a few were encouraged to come along to Paisley Opera which meets in Wallneuk North Church Hall on a Monday evening at 7pm. I am sure Jeanette would agree with me that we really enjoyed the experience and made memories that will last a lifetime. Paisley Opera are hoping to start rehearsals for our second opera at the beginning of September. - Helen Stephen



## Peter's Message

Dear Members and friends of Wallneuk North Church.

Greetings in the name of the Lord. I really appreciate your prayers and cards I have received to get well soon.

I am very grateful to Miss Anne McAleer who is taking Sunday services during my Study & sick leave. I must say when Jesus was on earth His ministry was teaching, preaching and healing. Then on His departure He passed it on to His disciples and to the Church. Most of the hospitals and nursing care in the world started by the Church Missionaries. In the UK the NHS has taken over the ministry of healing since 5 July 1948, the NHS was launched by the then Health Secretary, Aneurin Bevan, at Park Hospital in Manchester.

For the first time, hospitals, doctors, nurses, pharmacists, opticians and dentists were brought together under one umbrella to provide services for free at the point of delivery. A few days ago I was reading an article about it. Over the last 70 years, the NHS has transformed the health and wellbeing of the nation and become the envy of the world.

The NHS has delivered huge medical advances and improvements to public health, meaning we can all expect to live longer lives. The RAH staff are very busy looking after all of us please pray for George Hamilton and myself for our speedy recovery.

NHS can give us longer life but only Jesus has promised everlasting life. He said I am the way, the truth and the Life. He calls us all by saying, "come to me and I will give you rest". The church of the Lord is still committed to preaching, teaching and healing ministries throughout the world.

During my time in hospital I have had more time to reflect meditate and prayer for all of you. I am looking forward to seeing you soon. You are all in my thoughts and prayers.

Kind Regards,

Peter Gill x

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# Tried and Tasted Recipes

## Empire biscuit recipe

Ingredients:

Plain flour	1 lb
Cornflour	1/2 lb
Margarine	1 lb
Icing sugar	1/4 lb



Method:

Cream margarine and icing sugar together, add cornflour and flour mix until everything comes together. Roll out to thickness you like bake in oven 160 or gas mark 3 until light in colour and crisp texture, approximately 30 mins.

Sent by Christine Burns

## Oat and Raisin cookies

Ingredients:

100g raisin
150ml vegetable oil
200g golden caster sugar
1 large egg, beaten
1 tsp ground cinnamon
1 tsp vanilla extract



140g plain flour
¼ tsp bicarbonate of soda

300g oats

Method:

Heat oven to 180C/160C fan/gas 4 and line 2 baking trays with baking parchment. Pour 50ml/2fl oz boiling water over the raisins and leave to soak for 20 mins until plump. Drain, reserving the liquid.

Meanwhile, in a large bowl, mix together the oil and sugar. Gradually beat in the egg, along with the reserved water from the raisins, the cinnamon and vanilla extract. Sift the flour, bicarbonate of soda and a pinch of salt into the bowl, then add the oats. Finally, mix in the raisins.

Drop heaped tbsps of the cookie dough onto the baking trays, well spaced apart as they will spread when cooking. Bake for 12-15 mins until golden. Leave to cool on the trays for 10 mins before tucking in, or transfer to a cooling rack to cool completely. Will keep in an airtight container for up to 3 days.

Sent by Anne Wilson

## Easy Chocolate Sauce

Ingredients:

2 tablespoon chocolate powder
2 tablespoon water
1 tablespoon golden syrup



Method:

Heat all ingredients gently in a pan

Great serve with tinned pears and ice-cream.

Sent by Tricia Brown

## Apple Crumble

Ingredients:

For the filling

575g Bramley apples, peeled, cored and sliced to 1 cm thick

2 tbsp golden caster sugar

For the crumble

175g plain flour



# Tried and Tasted Recipes

110g golden caster sugar

110g cold butter

For the topping (optional)

1 tbsp rolled oats

1 tbsp demerara sugar

Method:

Heat the oven to 190C/170 fan/gas 5.

Toss 575g peeled, cored and sliced Bramley apples with 2 tbsp golden caster sugar and put in a 23cm round baking dish at least 5cm deep, or a 20cm square dish. Flatten down with your hand to prevent too much crumble falling through.

Put 175g plain flour and 110g golden caster sugar in a bowl with a good pinch of salt.

Slice in 110g cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs. Shake the bowl and any big bits will come to the surface – rub them in.

Pour the crumb mix over the apples to form a pile in the centre, then use a fork to even out.

Gently press the surface with the back of the fork so the crumble holds together and goes crisp, then lightly drag the fork over the top for a decorative finish.

Sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly, if you wish.

Set on a baking tray and put in the preheated oven for 35-40 minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife. Leave to cool for 10 minutes before serving.

Double cream, clotted cream or custard, to serve.

Sent by Suzanne Hamilton

## Tomato & Apple Chutney

Ingredients:

2 tins tomatoes

6/8 green apples (granny smith) peeled, cored and cut into 5mm cubes

350ml cider vinegar

4/6 garlic cloves peeled and crushed to a pulp

2 teaspoons of ground ginger

2 teaspoons of salt

340g of dark brown sugar

1 teaspoon of cayenne pepper or chilli powder

4 medium chillies with seeds removed and thinly sliced

5 tablespoons of sultanas (optional)

Method:

Empty tomatoes into a large non-stick frying pan cook at medium heat for 2mins.

Add apples, vinegar, garlic, ginger and salt. Cook for further 2mins then add sugar and cayenne pepper bring to boil. Add chillies then simmer for about an hour, stirring now and then.

The chutney should be just thick enough to lightly coat the back of a spoon.

Final add sultanas (if using) and cook/simmer for a couple of minutes, remove from heat and leave until chutney is completely cooled put into jars and refrigerate.

This will make about 1kg of Apple and Tomato chutney - great with cheese and crackers.

Sent by George Hamilton

