



St Margaret's Notebook

October 25, 2007

From the Rector,

Rather than taking our usual route around the track
or walking through the cemetery and over the creek at Shiloh UMC,
Martha and I decided that our evening walk would begin at home.
We would go down Victory Church Road
across the Little Tallapoosa River, up the hill,
to Victory United Methodist Church.

I know the rural road well – the river, the horses, the ridges, the burned out house.
I've driven it for more than five years now, often several times a day.
Yet, there's nothing quite like walking a route.

There are just so many details you miss from a speeding car.
The water in the river is way down, mostly sandbars now.
Someone actually lives in that abandoned house.
Lots of folks drink Budweiser and throw out the empties.
Deer tracks and yellow popular trees are abundant.

What surprised me the most was the barking.

Every house... even the burned out house... had a barking dog.
Five German Shepherds pranced around near the bridge.
Two Shih Tzu types told us clearly that we did not belong on their road.
A huge yellow dog charged me and showed me teeth near the horses.
A pit bull growled from the house which I had assumed was abandoned.
“Don't make eye contact, Mom” Martha wisely advised.

I thought about Beaubois – my own rottweiler - my personal alarm system -
with his 150 pounds and throaty bark. .

So much for the peace and quiet of country living.

We made it up the road and back without incident.

I am proud to report that no car hit us and no dog bit us.

The presence of so many fierce, protective dogs does make me wonder
why we need so much protection. Are we afraid of each other?

I know their faces – at least to ones I see from my passing car.

I know their cars, trucks and tractors.

I know which people will throw up a friendly wave.

I can even tell you who goes out to get the mail from the mailbox
and who burns leaves in the back field.

But I don't know them.

Who is my neighbor? I hear Jesus' question in my mind.

Clare +



Monster Mash Halloween Carnival

All ages are invited to come in costume
for the annual

Monster Mash Halloween Carnival

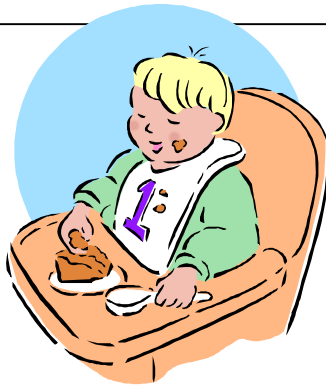
in the parish hall from

3 - 4 pm this

Sunday, October 28th

Come enjoy the afternoon with your friends and
family at St. Margaret's. Activities include games,
crafts, a costume parade and blessing.

Snacks and drinks will be provided.



WANTED: ONE GENTLY-USED HIGH CHAIR FOR TODDLER FRIEND. PLEASE CALL SMCO OFFICE (770)834-5282 OR CHURCH OFFICE (770)832-3931 X108 IF YOU HAVE ONE YOU'D LIKE TO DONATE.

Adult Education

Adult Education
Presentation / Discussion:

Lew Larson: Native North American Religion

Nov 7, 2007

7:30 pm in the Parish Hall

Lew Larson is an Anthropologist by profession with a research focus on Southeastern prehistoric archaeology. He pursued graduate studies at the University of Michigan, Ann Arbor and was awarded MA and PhD degrees in Anthropology. He was a member of the Anthropology faculty of the University of West Georgia for 27 years, attaining the rank of Professor. He served as Georgia State Archaeologist from 1972 through 1998. He was a member of the Georgia Review Board for the National Register of Historic Places for almost 30 years. He was presented the Governor's Award in the Humanities in 1995. His primary research interest is with the Native American tribes of the Georgia coast at the time of contact with the Spanish in the 16th century. He also carried out a major excavation at the Etowah site near Cartersville, Georgia.



Annual Youth Tree and Wreath Sale

This years sale to benefit the 2009 J2A

Pilgrimage to Canterbury and Oxford, England will begin November 1st and continue until the 17th. You won't find a better product for your money! Trees are cut to order and are the freshest you'll find anywhere. Garland and wreaths are handmade on the farm in North Carolina and shipped to us directly. Standard and special order sizes are available, so if you don't see what you want, just ask! All orders can be picked up at St. Margaret's on Sunday, December 3rd.



ECW will meet on Tuesday, November 13, in the parish hall at 12:00 noon. Please bring a pot of soup to share. All leftover soup will be placed in the freezer for future pastoral care needs.

ALL SAINTS SUNDAY, November 4, 2007 - On All Saints we will remember those who have died in the last year. If you have someone you would like to be remembered please call Julie in the church office at 770-832-3931.

Meeting the Challenges of Retirement

Sharing Problems, Insights, and Resources

Whether you are now retired, planning your retirement, or close to someone at this stage of life we invite you to join us in exploring the many aspects of this life transition.

The conversations will be led by Kenneth C. Turner, Ph.D., a retired astronomer and now a graduate student at the University of West Georgia. Dr. Turner expects to receive his MA in Psychology in December and is working toward licensure as a Licensed Professional Counselor. Informal conversations to share points of view, ideas, and feelings about this time of our lives, will be on **Mondays from 1 to 2 PM.** in St. Margaret's Parish Hall. You are welcome to bring your lunch. There is no charge for attendance.

Outline of topics:

October	15	Overview: Stages of Life
October	22	Pursuing Integrity: Who am I anyway?
October	29	Pleasing Ourselves: Setting Priorities
November	4	Taking Responsibility: Maintaining the Vehicle
November	12	Making a Difference: Using our Leverage
November	19	Living Well and Living Fully

Structure of the meetings: Each topic will be introduced by a short presentation followed by exploration of the topic by the group.

There is no charge for attendance. It is hoped that people will plan to attend the full series, as each discussion will build on the previous topics.

EYC CALENDAR - OCTOBER



28th Monster Mash 3 – 7 pm - All youth are asked to come help host the Monster Mash from 3 - 4 pm, followed by our traditional All Hallows Movie Night and Feast from 4 - 7 pm. This years film will really "creep" you out!

NOVEMBER

5th Iron Chef Night at Church, 5-7pm Come show off your culinary skills at this always exciting Event



11th Regular EYC (YAC Plans Program), 5-7 pm Come for a yummy dinner & a fun evening of Scottish themed games.

16th – 18th Happening Retreat at Camp Mikell Youth in grades 10 – 12 are encouraged to attend this powerful retreat run especially for

them by peers from around the Diocese. Registration information can be found on the Diocesan web site.



18th Homework Helper Stocking Day, 5 – 7 pm After dinner, help coordinate this much loved Advent tradition by assembling and tagging stockings to be distributed to the parish

25th NO EYC - THANKSGIVING WEEKEND!



30th – Dec 2nd

Jr. DYC Retreat at Camp Mikell

All youth in 6th – 8th grades are invited to attend this annual Diocesan Retreat. We will leave after school on Friday and then attend Diocesan Confirmation on Sunday before we return to Carrollton. See the Diocesan web site for registration forms.

Have you mailed in your pledge? Please fill in the enclosed pledge card and drop it in the collection plate on Sundays or mail it to St. Margaret's Church, 606 Newnan St., Carrollton, GA 30117 or visit our website at www.stmargaretsga.org and fill one out electronically.



St. Margaret's Episcopal Church

***We
are
Family***

Commitment Card for 2008

NAME (S) _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

Grateful for God's love in Jesus Christ, I (we) make the following commitment to support the mission and ministry of our parish. I (we) also pledge to worship God, to proclaim His Word, to serve the community and be devoted to one another and our faith community in Christian love.

\$ _____

week

\$ _____

month

\$ _____

other, _____

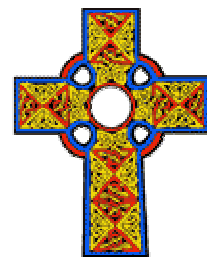
for an annual gift of \$_____.

_____ **Signature**

**All contributions are fully tax deductible within the limits of state and federal laws.
This commitment may be increased or decreased in response to changing
circumstances.**

**“Through Christ let us continually offer to God the sacrifice
of praise, that is the fruit of lips that
acknowledge His Name.
But do not neglect to do good and to share what you have,
for such sacrifices are pleasing to God.”**

Hebrews 13:15,16





St Margaret's Day will be celebrated on Sunday, November 18. If you would like to bake or bring items to the reception between the services please call Stephanie Turner at (770) 834-7519 and let her know. The following Scottish treat recipes are provided by Pat Gibbons.

SHORTBREAD COOKIES

(OVEN 350 degrees)

1 cup plain flour
 1/4 cup sugar
 1/4 lb margarine, softened
 (My mother used Parkay stick margarine)

- Cream margarine and sugar. Work flour in gradually.
- Squeeze into a ball, flatten slightly and wrap in waxed paper. Refrigerate for about 30 minutes.
- Heat oven to 350 degrees
- Flour board and rolling pin. Gradually roll out to cookie thickness. Keep flouring rolling pin to prevent sticking.
- Sprinkle lightly with sugar or coconut.
- Cut into pieces, prick tops several times and bake 12 to 15 minutes.
- Squeeze any breaks together. If using coconut, roll over with rolling pin lightly before baking.
- Cookies should be pale brown or cream colored.

Makes about 2 dozen shortbread cookies.

JAM OR LEMON CURD TARTS

Use your own recipe for pie pastry or use commercial pie crust mix

Roll out pastry and use large round cookie cutter (2 3/4 to 3 inches across) to cut circles.

Press pastry circles into muffin pans or you can use fancy fluted miniature pie pans

To make jam tarts, fill each tar with small amount (about 1 teaspoon) jam.

Use raspberry, strawberry, or apricot -- or your favorite.

Do not fill too full or they will bubble over.

Bake at 375 degrees for 7 or 8 minutes. Cool and serve.

To make lemon curd tarts -- after pressing dough into pan, prick well and bake unfilled for 7 to 8 minutes at 375 degrees. Cool and fill with lemon curd. Lemon curd is found in the jam and jellies section of many supermarkets or in the canned pie filling section.

TEA SCONES

(OVEN 400 DEGREES)

2 Cups un-sifted all-purpose flour
 1/2 cup sugar
 2 teaspoons cream of tartar
 1 teaspoon Baking soda
 3/4 teaspoon salt
 1/2 cup shortening (use butter flavored)
 1/3 cup raisins or currents
 2 eggs slightly beaten
 2 tablespoons milk (approximately)

- Sift dry ingredients together.
- Blend in shortening with pastry blender until mixture resembles fine bread crumbs. Stir in raisins.
- Before adding eggs put a teaspoon or so aside with a little milk. This will be used to brush top of scones and give them a nice brown glaze.
- Add beaten eggs to flour mixture and mix well with a fork. Add only enough milk to allow mixture to form dough and cling together. If too much milk is added, the scones are hard to work with.
- Divide into two parts and turn out on floured board. With floured hands, pat each into a circle about 1/2" or more thick. Cut in triangles with sharp floured knife. Each ball gives you 8 scones by cutting across and across again. Brush lightly with reserved egg mixture and place on greased and floured baking sheet. Bake in hot oven (400 degrees) for 15 minutes or until golden. Cool on wire racks. Makes 16. When slicing to butter, it is best to use a serrated knife. This way the scones do not crumble.

TANTALON CAKES
(LEMON SHORTBREAK COOKIES)

Makes about 16 cookies

1/2 cup (1 stick) softened butter or margarine
1/3 cup sugar, preferably superfine
1 teaspoon grated lemon rind
1 large egg beaten
2 tablespoons cornstarch
1/8 teaspoon salt
About 1 1/4 cups all purpose flour
Confectioners sugar

Cream butter with a flat wooden spoon in a large deep bowl. Add sugar gradually, beating until light and fluffy. Stir in lemon rind. Add egg and mix well. Gradually sift in cornstarch, salt and flour, 1/2 cup at a time, using enough flour until mixture can be pressed together to form a ball. Turn out dough on a lightly floured smooth, cool surface. Gently roll out with a wooden rolling pin to 1/4 inch thickness, keeping the shape as circular as possible. With a floured cutter cut into 2 1/2 inch circles. Prick tops of each circle all over with a fork. With a spatula, remove to an ungreased baking sheet, placing 1/2 inches apart. Bake in a preheated 325 degrees oven 12-15 minutes, or until pale golden and firm to the touch. With a spatula, remove at once to a wire rack to cool completely. Sprinkle with confectioners' sugar.

ENGLISH MATRIMONIALS
(OVEN 325 DEGREES)

1 1/2 cups flour
1 cup light brown sugar
1 1/4 cup rolled oats (I use Quaker Quick)
3/4 cup margarine (I use Mazola)
3/4 cup raspberry jam

- Mix together the flour, sugar and rolled oats with a wooden spoon. Cut in the margarine until mixture is crumbly.
- Press half evenly into the bottom of a greased 8 x 8 x 2" baking pan. Spread with jam (a rubber spatula helps to do it gently)
- Sprinkle remaining mixture over jam, covering it completely. Press gently (If you press too hard, the

jam comes out the sides)

- Bake in a moderately slow oven 325 F, for 40 to 45 minutes until golden. Cool completely and cut into small squares. Makes about 1 1/2 dozen small square English matrimonials. Good if done the day before and allowed to "set" overnight before cutting.

SCOTTISH SCONES
(Oven 425 degrees)

2 cups flour
1/2 cup currents or raisins
2 tablespoons sugar
3 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1/2 cup sour cream
1/4 cup oil
3 tablespoons milk
1 egg, slightly beaten
Heat oven to 425 degrees.

- Combine first 6 ingredients.
- Add remaining ingredients, stirring until dough clings together.
- On well floured surface, toss dough lightly until no longer sticky. Knead 12 to 15 times.
- Divide dough in half. Pat each ball of dough into a 6-inch wide circle with top slightly rounded.
- Brush surface with milk. Sprinkle with sugar. Cut each circle into 6 wedges. Place 2 inches apart on cookie sheet. Bake at 425 degrees for 10 to 12 minutes or until golden brown. Serve with margarine or butter, honey, raspberry or strawberry jam.

Makes 12 scones.





OCTOBER BIRTHDAYS

19-Octl Alison Gordon, Irene Berard
20-Oct Bridget Bobick
24-Oct Stacey Brown, Beverly Colditz
25-Oct Kelsey Cain, Bruce Bobick,
Ward Pafford

26-Oct Meghan Sullivan, Rob Cooper
27-Oct Lauren Deems, Katy Greene, Jaime Rash,
Amy Rash, Bill Cox
28-Oct Barbara Paul
29-Oct Monica Adams, Steve Adams

OCTOBER ANNIVERSARIES

19-Oct Chris & Julie Lindahl
23-Oct Michael & Elizabeth Williams

NOVEMBER BIRTHDAYS

01-Nov Jody Cotton
04-Nov Mary Hart, Alexis Graf, Pat Gibbons
05-Nov Fran Chalfant, William Mizell,
06-Nov Carolyn Cary, Swede Sullivan, Martin Shook
07-Nov Jane Chamberlain, Martha Minor
08-Nov Neal Uhlich, Heather Sciolis
09-Nov Irving DeGaris
10-Nov John Michael Schoerner, Florence Evans
11-Nov Judy Smith
12-Nov Anne Norrell, Lesley Davis,
Bob Swanson, Jr, Lenore Threlkeld
13-Nov Dorothy Roush, Julie Cook,
Leslie Threlkeld, Thom Fitzpatrick
14-Nov Sam Lenaeus
15-Nov Ryan Deems, Jeanne Condrey
17-Nov Dene Schoerner, Marguerite Gist
18-Nov Cindy Colditz
19-Nov Bill Carter, Julia Bernhardt, Jordan Campbell
20-Nov Marlene Uglum, Katie Deems, Margaret Primo
21-Nov Billy Lindahl, Olivia Crow,
23-Nov John Godard, Meredith Crow, Samuel Jarrell,
Elaine Holmes
24-Nov Snowe Wilks Greene
25-Nov Amanda Reynolds, Carol Cox
27-Nov Elizabeth Williams
28-Nov Margaret Hickson, Tommy Cox
29-Nov Liz Mathews, Carolyn Stone, David Hoffman

NOVEMBER ANNIVERSARIES

02-Nov Dave & Amanda Reynolds
02-Nov Alex & Susan Roush
07-Nov Randy & Lisanne Denmon
11-Nov Blake & Christy Hitchcock
12-Nov George & Mary Nell Akin
15-Nov Chris & Debbie Pyles
16-Nov Brian & Dede Chase
17-Nov John & Cindy Hull

CALENDAR OF EVENTS

Oct 28 3-4:00 pm - All Hallows Eve Monster Mash
Nov 5 Thrift Shop work day—9:00 am
Nov 7 Adult Education Presentation / Discussion:
Lew Larson: Native North American Religion
7:30 pm in the Parish Hall
Nov 9-10 Annual Council at St. Phillips Cathedral
Nov 11 EYC
Nov 13 ECW Meeting - 12:00 noon
Vestry Meeting - 7:00 pm
Nov 15 Thrift Shop Work Day - 9:00 am
Nov 16-18 Happening Retreat, Camp Mikell
Nov 18 St Margaret’s Day - Bishop Alexander visit,
Confirmation
5-7 pm Youth Homework Helper Stocking
Nov 21-25 Church office closed for Thanksgiving
Nov 25 Advent Wreath Making, NO EYC
Nov 30 - Jr. NYC Retreat, Camp Mikell 6-8th Graders
Dec 2
Dec 3 Thrift Shop Work Day - 9:00 am
Dec 5 Adult Education Presentation / Discussion:
Hugh Mitchell Christianity and War
7:30 pm in the Parish Hall
Dec 8 Christmas pageant practice - 10:00 am
Dec 11 ECW Meeting - 12:00 noon
Vestry Meeting - 7:00 pm
Dec 15 Christmas pageant practice - 10:00 am
Dec 16 Lessons and Carols, 9:00 and 11:00
EYC Christmas Party
Dec 23 Christmas pageant practice - 10:00 am
Dec 24 Christmas Eve
6:00 pm Christmas Pageant
10:30 pm Carol Singing
11:00 pm Christ Mass
Dec 25—Jan 2 Church office closed

October 28, 2007

	9:00 am	11:00 am
Crucifer	Anna Rash	Sam Goodson
Book Bearer	James Cochran	Ellen Brady-McGaughey
Taper	Will Cochran	
	Harper Minor	

Altar Guild Liz Key, Jeanette Bernhardt, Fred Bernhardt, Rose Dufour, Cindy Hull

Children's Church Catherine Minor, Mary Alice Cochran

Lay Readers	9:00 am	11:00 am
	Mike Coker	Alex Brookhuis
	Rose Coker	Bunny Godard

Ushers	9:00 am	11:00 am
	David Lovvorn	Tony McGaughey
	Steve Minor	John Muffley

Thrift Shop

Oct 26

10:00 am - 1:00 pm Nancy Disinger, Debbie Pyles
 1:00 - 4:00 pm Margaret Hickson, Teresa Perdue

Oct 27

10:00 am - 1:00 pm Margaret Hickson, Teresa Perdue

VESTRY PERSON OF THE MONTH Catherine Minor

November 4, 2007

	9:00 am	11:00 am
Crucifer	Jay Sullivan	Christopher Keene
Book Bearer	Kelsey Cain	Megan Hooper
Taper	Jackie Cain	
	Joe Shook	

Altar Guild Judy Reed, Karen Adams, Debbie Pyles, Missy Sullivan

Children's Church Julie Parrish, Cyle Bohannon

Lay Readers	9:00 am	11:00 am
	Amanda Reynolds	Alex Brookhuis
	Jo Fortner	Marcy Alexander

Ushers	9:00 am	11:00 am
	Bruce Bobick	Hugh Mitchell
	David Reynolds	Nichole Bush

Thrift Shop

Nov 9

10:00 am - 1:00 pm Beverly Colditz, Brenda Grubb
 1:00 - 4:00 pm Andra McGill, Ann Price

Nov 10

10:00 am - 1:00 pm Elaine McKinnon, Pamela Saunders

VESTRY PERSON OF THE MONTH Bill Parrish

PRAYER LIST

Our parish family: Nicole, Katherine, Lisa, Sumner, Luke and Jack, Larry, Joann, Mikell

Family and friends: Ethan, Annalee, Jackie, Lainey, Eddie, Jon, Betty, Angela, Steve, Jamie, Virginia, Hubert, Bryan, Randy, Bernice, Nicky, Georgina, Edward, Sarah, Caitlin, Stan, Larry, Brenda, Carlton, Tina, Carolyn, Hope, Connie, Joan, Philip, Simone, Skyler, Ashley, Andrew, Eileen, Ray, Esther, Kathleen, Cody, Brad, Anne, Theresa, Tina, Sally, Cooper, Lee, Billie, Mary Anne, Murphy, Jeff, Tim, Lois

Military: Walker, Steven, Drew, Lyle, Doug, Jessie, David, Matthew, Sarah, Robert, Marshall, Will, Jordan

PRAYER REQUESTS may be submitted or removed by emailing Julie at Stmargarets@charterinternet.com or by phone 770-832-3931.

ST. MARGARET'S VESTRY

- Julie Cain - Sr. Warden
- Randy Coggins - Jr. Warden
- Ron Adams
- Jeanette Bernhardt
- Bruce Bobick
- Cindy Hull
- Catherine Minor
- Hugh Mitchell
- Bill Parrish
- Judy Reed
- Lin Reed
- Susan Souligny

VESTRY COMMISSIONS

- Parish Life** - Judy Reed, Randy Coggins
- Pastoral Care** - Susan Souligny, Jeanette Bernhardt
- Worship** - Cindy Hull, Jeanette Bernhardt, Ron Adams, Judy Reed
- Grounds & Operations (Acquisitions / Strategic planning)** - Lin Reed, Randy Coggins, Julie Cain, Bill Parrish, Bruce Bobick
- Christian Formation** - Catherine Minor (Youth), Bruce Bobick (Adult)
- Finance** - Bill Parrish, Randy Coggins, Lin Reed, Susan Souligny, Cindy Hull
- Outreach** - Hugh Mitchell, Bruce Bobick



St Margaret's Episcopal Church
606 Newnan St
Carrollton, GA 30117

Phone: 770-832-3931
Fax: 770-214-2697
Email: Stmargarets@charterinternet.com
Rector: Hazelglover@charterinternet.com

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