

Services in July and August 2011

Sunday 3 July <i>St Thomas</i>	9.30am 11.00am	Llanvetherine Llantilio Crossenny
Sunday 10 July <i>Trinity 3</i>	9.30am 11.00am	Penrhos Llanfapley
Sunday 17 July <i>Trinity 4</i>	9.30am 11.00am	Llanvetherine Llantilio Crossenny Baptism of Oliver Parry
Sunday 24 July <i>Trinity 5</i>	9.30am 11.00am	Penrhos Llanfapley
Sunday 31 July <i>Trinity 6</i>	6.00pm	Llanvetherine BCP Evensong
Saturday 6 August	2.30pm	Memorial for Christine Stucke Llantilio Crossenny
Sunday 7 August <i>Trinity 7</i>	9.30am 11.00am	Llanvetherine Llantilio Crossenny
Sunday 14 August <i>Trinity 8</i>	9.30am 11.00am	Penrhos Llanfapley
Sunday 21 August <i>Trinity 9</i>	9.30am 11.00am	Llanvetherine Llantilio Crossenny
Sunday 28 August <i>Trinity 10</i>	9.30am 11.00am	Penrhos Llanfapley

The Group Service on 31 July in Llanvetherine at 6.00pm will be Sung Evensong from The Book of Common Prayer.

It is good to see Val Cooke back at home and recovering from her appendicitis: we wish her well as she takes some time to recover. We hear too that Rhys has done well at Agricultural College winning a trophy for assignment work.

There will be a book launch for Lorraine's new book: *MAKING SENSE OF GOD'S LOVE: ATONEMENT AND REDEMPTION* On **Saturday, July 30th at 7pm** in the chapel of **Llantilio Crossenny Church** ALL ARE WELCOME to come and celebrate with a glass of wine. Copies of Lorraine's book will be on sale with 10% discount! RSVP lestaylor.taylor@gmail.com by July 15th

The deadline for the September edition of TNT is **20 August**

The parish website is www.llantiliogroup.info

Articles for TNT are always welcome, but the new editorial policy is that the editor will no longer chase people for promised articles!

There will be no TNT in August

THE NEW TIMES

July and August 2011



PENRHOS
LLANTILIO CROSSENNY
LLANVETHERINE
LLANVAPLEY

From the Vicarage

Last month we went to Virginia in the USA to take a wedding. As you can imagine, it was a wedding quite unlike anything here! It was held outside, on the banks of the river where 400 years earlier, the first English settlers gained a foothold in the Americas. The afternoon temperature was close on 100f but

mercifully, the ceremony itself was in the shade of a tree. The whole event was a real delight and we rejoiced with our American 'cousins'. That same day, I had preached in what is described as the oldest church in the USA, built in 1630.

Of course, when two cultures meet, it is fun comparing the differences and the similarities. Some words take on a completely different meaning and others make no sense at all. Seeing a bit of the USA from the inside was quite salutary: most things are cheaper and more plentiful, petrol is less than half what we pay and the supermarket shelves have a variety of goods far beyond what we know.

Yet some things are the same: house prices and repossessions are critical, as is unemployment: the church congregations are faced with the same dilemmas as we are about the nature of faith in the 21st century. The church also uses the same readings each Sunday as we do — in fact the whole of mainstream Christianity in the world share the same lectionary now.

Many of you reading this are seasoned travellers and will recognise the now familiar phrase, *the global village*. The first explorers of the both east and west of Europe took months if not years to return and establish links with new cultures: now it takes seconds and instant pictures are available in the farthest corners of our globe.

Our Holy Communion service has a phrase which begins....'we are children of the same heavenly father'. We are, as Charles Darwin discovered, inter-related and becoming more and dependent on each other to ensure our quality of life. Thomas Jefferson, who wrote the American Declaration of Independence, defined the goals of life as *Life, Liberty and the pursuit of happiness*. Whilst I have problems with the last of those, the concept of people seeking new ways of living AND accepting responsibility for their fellow human beings is a basic biblical idea which should be a part of both the old and new world

David



NEWS FROM THE VILLAGES

*You remember the rediscovered crypt at Llanfapley? Lesley Stoker has done some more research.....*Richard Carlisle, head of the family, was born in Lancashire and died aged 76 leaving a sizeable fortune. His wife, Rose Marie, was born in 1846 in Richmond. Sir Henry was correct in saying that it was in Mentone, France where she died at the 'Hotel de Louvre' at the age of 51 or 52, her ashes then placed in the Llanvapley vault with her husband's and her son. A local record states that 'No payment made for the enclosure round this vault nor erection of monument' which sounds intriguing.

Besides the twin boys, Archer Roland and Richard Howard, born in 1865, she had a daughter, Florence Isobel, born in 1873. The twins were born in Llanvapley and Florence was born in London. In 1881 Llanvapley Court had an impressive, live-in staff of 8 domestic servants plus probably grooms and gardeners who would have been registered elsewhere. Mr. Carlisle was a Magistrate 'Gentleman'. By 1891, with Mr. Carlisle now retired, this was reduced to 5 domestic staff.

The surviving son, Richard Howard, then went on to be educated at Harrow before becoming a Lieutenant in the Infantry and living in Fulford, Yorkshire. On 26 January 1892 he married Gertrude Mary Elizabeth Blair Ansdell in Islington London. Richard Howard Carlisle served in the Boer War from 1899 - 1902 and was discharged in Cape Town in 1903 but he and his wife do not appear to have ever come back to live in these parts. In the 1901 Census, the Court appears to be uninhabited.

A Miss Florence Isobel Carlisle was married in Bath in October 1902 but was it she? The Carlisles had many friends with young families of their own ages in the London area and frequently stayed with them over the years but they never came back to this area after the turn of the century which must be the reason why their impressive family vault has so few remains within.....*the research continues ...*
... Lesley Stoker

From Llanvetherine

On Friday July 22nd there will be a Cheese and Wine evening at Cartref, Llanvetherine starting at 7.00pm. This is by popular demand after last year's lovely evening. This will be one of the major fund-raising events for Llanvetherine Church this year and hopefully it will prove to be an enjoyable evening where many people can gather to chat over a glass of wine. Hope to see you there!

Thank you to Pete Marchant of Llanfapley for repairing the silver paten used in the Holy Communion Service.

NEWS FROM THE VILLAGES

Some dates we know about.....

4 July	Llanfapley PCC
10 July	Strawberry Tea at Llanfapley Church
16 July	Wedding : Alex Kerr & Katie Marsden at Llantilio Crossenny
17 July	Community walk at Llantilio Crossenny
22 July	Cheese and Wine evening at Llanvetherine
30 July	Wedding at Penrhos : Emma Mason and Kevin Manchand
31 July	Group Evensong at Llanvetherine 6pm
27 August	Wedding of Beth Watkins at Llantilio Crossenny
29 August	Bank Holiday Lunch at Park Farm
10 September	Exhibition of Art and Craft at Llanfapley
11 September	Harvest at Llanfapley
12 September	Installation of Area Dean at Llantilio Crossenny
30 September	Harvest at Penrhos
1 October	Harvest at Llantilio Crossenny at 11am with lunch
1 October	Harvest at Llanvetherine at 4.00pm
8 October	Wedding at Llanvetherine
30 October	Group Service at Penrhos

Llanvapley Church Strawberry Tea 3pm Sunday 10th July

At this moment it is hard to believe the summer has arrived. The days are long and the garden is in bloom but there is one problem - the rain. Of course this can't go on for ever and the word is that the sun will shine on Sunday 10th July for Llanvapley Church 3rd annual Strawberry Tea. The format of the afternoon is informal. So why not pop along sometime between 3 and 5 and treat yourself to a proper Welsh Strawberry Tea. This is a great opportunity to meet everyone from the village and beyond. Oh yes the rain. It did rain last year but only right at the end when everyone was about to leave so it can't possibly rain again. Can it?

FOR SALE

Belling Electric Cooker, Farm House Range in green enamel, 1 metre in width, 10 years old and in very good condition. Call 01600780474.

There will be a Summer Lunch at Park Farm on Bank Holiday Monday in the wedding marquee. Tickets are £10 and can be obtained from congregation members. Please let Daphne Watkins on 780218, Elsie Latham, 780225 or the Vicarage know if you are coming. Proceeds in aid of the church roof restoration.

LLANTILIO CROSSENNY WOMEN'S INSTITUTE

At the June meeting Llantilio Crossenny W.I. members welcomed visitors from Bryngwyn, Buckholt, Hendre, Llandewi Rhydderch, Llantilio Pertholey and Raglan to their Guest Night. The entertainment for the evening was Molly Brickley-Clarke, who at just 13 years of age, delighted everyone with her singing. She chose mostly songs from the shows. She was accompanied by her mother and introduced to the audience by a family friend. Her quest in life is to become a serious vocal artist and she has already secured the leading role as Dorothy in *Over the Rainbow*, which will be performed in the autumn by the Abergavenny Youth Theatre Group. By the enthusiastic applause she received, it very much looks like she is heading for her dream. Everyone enjoyed a lovely supper to end a most enjoyable evening.

Details were given out about the visit to Highclere Castle, the setting for the TV drama *Downton Abbey* on Wednesday 6th July. We meet at Abergavenny Bus Station at 9.15am. Entry to Highclere Castle is at 2pm and arrival back in Abergavenny is approximately 7pm.

Penrhos News

The 'Open Gardens' at High House and Woodlands Farm and more recently at The Old Vicarage have helped to raise money by providing teas for Penrhos Church. Many thanks to all concerned.

The Annual Hog Roast was held on 19th June at Bulmer's' Barn. Over 100 diners enjoyed the usual delicious fare while catching up with family and friends. Thanks must go to Alan Williams and his team and to Bulmer's' for providing the venue - also to all who helped and provided the food. About £1200 was raised for church funds.

Warwick's

Welcome to Alan and Sue Long as 'mine hosts' at Warwick's. There is a new and different menu, but thankfully Mark who has so valiantly kept the show on the road these last weeks is still the Chef. Old and new friends are welcome! We wish them every success and to Hazel Long a speedy recovery from her heart operation.

There will be a service on **Monday 12 September at 7.30pm** in Llantilio Crossenny when the Bishop of Monmouth will install David Osborn as Area Dean of Abergavenny. The Abergavenny Deanery churches will be present and we hope that all of our own group churches will be present. The newly formed choir will sing an anthem and there will be refreshments afterwards.

Baptisms and Babies

We were delighted to welcome in baptism, Freya Rose Hoggins, the daughter of Rob and Chrissy Hoggins on 19 June. There was a lovely family gathering and good to see Tim and Eve back from Hong Kong briefly. On July 17, again in Llantilio Crossenny, there will be the baptism of Oliver Parry, the son of David and Erin Parry.

Congratulations to Trish Luxmoore– Ball. Her daughter Sara and son in law Corey have a new baby : Samuel Nicholas, (known as Sam) and 7lb 4oz was born last month and everyone is doing very well. Graham and Alison Cooper are also Rejoicing over the birth of their grandson, Wulfstan Arthur Vaughan. Their son Alexander has regrettably gone back to Afghanistan, but we look forward to seeing him at Wulfstan's baptism on 6 November.

The Llantilio Crossenny Village Walk is on Sunday July 17th at 2pm. It will be approximately 4 miles and is a guided walk, followed by a strawberry tea in the Church. The cost is £2 per person, children free.

So just what is an Area Dean?

The term arose from the monastic practice of organizing monks in very large monasteries into groups of ten, headed by a *decanus*, a senior monk among the ten. The term then came to be used for clerics in various positions of seniority. Rural deans were appointed to oversee sections of a diocese far removed from the bishop, who was located in the large city of the area. Although once universal, the title has been legally altered to *Area Dean* in certain urban Anglican dioceses where the older version had become an archaic oddity. In the Anglican Church, the rural dean is an officer of the bishop and chairs the deanery synod or conference. In this capacity, the rural dean also participates in decisions affecting a benefice within the deanery. The Rural Dean's key roles include the care of parishes (within his/her Deanery) which are in interregnum, calling and chairing meetings of the Deanery Chapter (assembly of all licensed priests and deacons within the Deanery), chairing meetings of the elected representatives of every parish in the Deanery, caring for the clergy of the Deanery, providing a means of communication between the parishes and the Bishop of the Diocese, and carrying out a Visitation of any parish within the Deanery on behalf of the Archdeacon, when commissioned to do so. As the 'rural' prefix has appeared incongruous in some more urban zones, the term '**Area Dean**' has officially replaced 'Rural Dean' in certain Dioceses. In many areas rural deanery names preserve those of historic divisions e.g. cantrefi in much of Wales).

Recipe for Vegetarian Moussaka

Try this recipe submitted by Anne Hoyal of Brynderi

2 aubergines, oil, onion, garlic, couple of cloves, 2 generous handful of brown/green lentils, tomatoes fresh (skinned) or a tin of chopped tomatoes, potatoes (preferably old), mushrooms, pepper (optional), courgettes (optional), half tsp of ground nutmeg, half tsp of ground cinnamon, chopped parsley, red wine, grated parmesan cheese - or other cheese, pepper, salt if you wish.

For the topping (make this after you have cooked the main mixture)

Make a good quantity of thick white sauce and add a well beaten egg or two and some more grated nutmeg

Cook lentils until tender but not mushy. Keep some of the cooking water Slice aubergines, about eighth of an inch, paint both sides of each slice with oil and grill until beginning to turn brown—Cook potatoes until just soft Fry sliced onions gently until soft but not brown, add garlic towards end of cooking Add tomato, lentil, other vegetables if used, nutmeg, cinnamon, parsley to onions.

Add enough wine/ lentil water to make a soft mixture but not too slushy. Simmer gently for about 20 minutes until all vegetables are cooked. Check seasoning You may prefer to slice the courgettes thinly, fry gently and use for layering with the aubergine

To assemble the moussaka use a baking tin or rectangular casserole dish deep enough to hold the moussaka mixture and a thick layer of white sauce topping. Put a layer of potato at the bottom of the dish. This is designed to absorb excess liquid and so don't make the mixture too dry

Add 2 tablespoons of the white sauce to the lentil mixture and mix thoroughly. Put alternate layers of the lentil mix, aubergine (and courgette if used) into the dish, finishing with a layer of aubergine.

Add most of the cheese to the hot sauce, retaining a little to sprinkle on the top, and pour the hot sauce evenly over the moussaka.

Sprinkle remaining cheese on top Bake in a fairly hot oven, gas 5, 350F 180C for about 3/4 to 1 hour until bubbling and golden.

Serve hot, warm or cold or re-heated with a fresh green salad

You can replace the lentils with lamb mince for meat eaters but make sure the mince is cooked and the excess fat discarded before adding to the onion and vegetable mix. The main mixture - lentil, tomato etc. - freezes well and so you can make this in advance and freeze until required.

Do you have a favourite recipe? Send it to TNT for the next issue!