St Margaret's Anglican Church Eltham

Pew Sheet 22 December 2024
Advent IV

WHAT'S ON THIS WEEK

Sat 21st	8:00am	Meditation
Sun 22nd	8:00am & 10:00am	Advent IV
Tue 24th (Christmas Eve)	5:00pm 10:15pm 11:00pm	Children's Service Carols in the Hall Midnight Mass
Wed 25th (Christmas Day)	9:30am	Christmas Day—All Age Eucharist
Sun 29th	8:00am & 10:00am	First Sunday after Christmas

Parish Office Christmas closure

The Parish office will be open next week Monday and Tuesday only 10am to 2pm. Then closed for the Christmas / New Year break, and re-open on Monday 20th January 2025.

For any queries during this time please contact

communictions@stmargaretseltham.org.au , Rev Yvette or the Wardens.

ACKNOWLEDGEMENT

St Margaret's Anglican Parish Eltham acknowledges the Wurundjeri people of the Kulin nation as the traditional custodians of the land on which we worship. We commit to working for reconciliation and justice for First Peoples. Diversity and inclusivity are important to us at St Margaret's. Everyone is welcome here, regardless of race, gender, sexuality, or ability.

ABM PEW REFLECTIONS

Micah speaks of the paradox of Bethlehem, one of the least, being the birthplace of a great one who will rule over Israel.

Those who knew only the insignificance of Bethlehem but who had forgotten this prophecy would criticise Jesus for his origins. The paradox remains for us, that out of smallness can come greatness.

- We pray that our senses are open to see God's greatness even in the small and seemingly insignificant.
- Give thanks for the work and witness of the Anglican Church of Melanesia.

ANGLICAN BOARD OF MISSION
Working for Love, Hope & Justice

Hearing Loop

A Hearing Loop is installed in the Church, please use the T switch on your hearing aid.

Address: 79-81 Pitt Street Eltham Vic 3095
Email: parishoffice@stmargaretseltham.org.au, Tel: 9439 9238
Vicar: Revd. Yvette Daniel revdyvette@stmargaretseltham.org.au, Tel. 0439 035 741 (day off Thur)

Worship 22 December - Advent IV

Sentence

Blessed is she who believed that there would be a fulfilment of what was spoken to her by the Lord. *Luke 1.45*

The Collect

Gracious God,
you have visited your people and redeemed us in your Son:
as we prepare to celebrate his birth,
make our hearts leap for joy at the sound of your word,
and move us by your Spirit to bless your wonderful works.
We ask this through him whose coming is certain,
whose Day draws near, your Son, our Lord Jesus Christ,
who lives and reigns with you in the unity of the Holy Spirit,
one God, for ever and ever. **Amen.**

First Reading

Micah 5.2-5a

Today's Psalm

Song of Mary

Second Reading

Hebrews 10. 5-10

Gospel

Luke 1. 39-45

Today's Music

Welcome Hymn: The Angel Gabriel—TiS 302 (8.00am)

Advent: Advent Candles tell their story (tune Angels Voices—CH498)

Offertory: Jesus be the Centre—Michael Frye

Communion Hymn: In the Lord I'll be ever thankful—CH 772

Mission Hymn: When out of poverty is born—CH 291

YouTube Link - Sunday 10:00 am Service

https://www.youtube.com/channel/UCU8zWevMdRsIRq70IA6MUIg/live

The Vicar's Christmas Message

It's Christmas time, and there's no need to be afraid
At Christmas time, we let in light and banish shade
And in our world of plenty
We can spread a smile of joy
Throw your arms around the world

At Christmas time I don't know about you, but these lyrics and the iconic tune that holds them have been etched in my mind for 40 years. And the end verse that crescendos

feed the world – let them know it's Christmas time [1]

On Wednesday our eucharist service began a little later than usual when 'the world' came to the threshold of St Margarets church in the shape of a young family in want of food. A family who has 'visited' us a few times before. This time we were able to give the family one of the Christmas food hampers prepared at the week-end by the volunteers.

The young children squealed with delight and began jumping and skipping back to their car; with one of them shouting with excitement "we can have Christmas now".

"We can have Christmas now" …such powerful and inciteful words spoken and actions displayed by a young child!

Jesus was not born into plenty.

His surroundings were not congenial to whom he was to be for the whole world for 'all time'.

———————————————————

1. Songwriters: Midge Ure / Bob Geldof accessed 19/12/24

But we know people followed a star – which illumined the sky – a beacon of hope – guiding them to the one they were awaiting …a baby … Emmanuel …meaning God is with us.

As Christian disciples – followers and learners of Jesus Christ – we too are to be carriers of light and hope – especially this season – not just for ourselves but for others too.

Whether we are sharing Christmas with family, friends or by ourselves – let us try to celebrate with joy this most perfect gift of all – our saviour

Jesus Christ.

Enjoy!

Love, peace and all good,

As always,

Revd. Yvette

Prayer of the Week

O Lord,
raise up your power and come among us,
and with great might succour us,
that, whereas through our sins and wickedness
we are sore let and hindered
in running the race that is set before us,
your bountiful grace and mercy
may speedily help and deliver us;
through your Son our Lord,
to whom with you and the Holy Spirit
be honour and glory, now and for ever. **Amen.**

NOTICES

What's Coming Up

Sun 29th	8:00am & 10:00am	First Sunday after Christmas
Sat 4th	8:30am	Men's Breakfast
Sun 5th	8:00am & 10:00am	Epiphany of our Lord
Sun 5th	12:00pm	Pub lunch
Wed 8th	9:30am 10:30am	Morning Prayer Wednesday Service
Sun 12th	8:00am & 10:00am	Baptism of our Lord
Wed 15th	9:30am 10:30am	Morning Prayer Wednesday Service
Sun 19th	8:00am & 10:00am	Epiphany II
Tue 21st	1:30pm	Memory Care Café re-opens for 2025
Wed 22nd	9:30am 10:30am	Morning Prayer Wednesday Service
Sun 26th	8:00am & 10:00am	Epiphany III

Hall access from 27 December

PLEASE NOTE: NO ACCESS TO THE HALL FROM 27TH December to 4 January for any reason. Hall floor is being sanded and polished. Thankyou

ROSTER	22 December 2024 Advent IV 8:00am	22 December 2024 Advent IV 10:00am
Celebrant	Revd. Yvette Daniel	Revd. Yvette Daniel
Preacher **Gospel**	Rev Yvette Daniel *Luke 1.39-45*	Rev Yvette Daniel *Luke 1.39-45*
Sacristan **Assistant**	Barbara Speed	Diana Warrell
Liturgical Assistant	Christine Winkett	Adrienne Watson
Communion Assistants	Catherine Pearson	Angela Langan Anna Mott
Greeters & Sides People	Jo Norman	Keving Gillett Diana Warrell
First **Reading**	Catherine Pearson *Micah 5.2-5a*	Harry Watson *Micah 5.2-5a*
Second **Reading**	Barbara Speed *Hebrews 10.5-10*	Roger Alcock *Hebrews 10.5-10*
Psalm	*Song of Mary*	*Song of Mary*
Intercessor	Barbara Speed	Robert Street
Morning Tea	Helen Coutts	Mitzi Tuke David Tuke
Banking	Kevin Gillett	
Music	Helen Coutts	Robert Street
Zoom/Ppt **Cameras**	Felicity Wiltshire	Sandra Brown-Holt Val Tucker
Flowers	Advent	

ROSTER	24 December 2024 Christmas Eve 11.00pm	25 December 2024 Christmas Day 9:30am
Celebrant	Rev Yvette Daniel	Rev Yvette Daniel
Preacher **Gospel**	Rev Yvette Daniel *Matthew 1.18-25*	Re Robert Street *Luke 2.8-20*
Sacristan **Assistant**	Barbara Speed	Diana Warrell
Liturgical Assistant	Adrienne Watson	Christine Winkett
Communion Assistants	David Pryor Angela Langan	Jan Kerr Tony Michaelson
Greeters & Sides People	Mary Lynton-Moll Harry Watson	Diana Warrell
First **Reading**	David Pryor *Isaiah 62. 1-5*	Sandra Brooks *Isaiah 62. 6-12*
Second **Reading**	Barbara Speed *Acts 13.16-25*	*Jan Kerr* *Titus 3.4-8a*
Psalm	*Psalm 89.19-29*	*Palm 97*
Intercessor	Geoff Sandy	
Morning Tea	N/A	N/A
Banking		
Music	Robert Street	Cecilia Spicer
Zoom/Ppt **Cameras**	Liz Pryor Sandra Brown-Holt	Val Tucker John Humann
Flowers	Angela Langan	

ROSTER	29 December 2024 First Sunday after Christmas 8:00am	29 December 2024 First Sunday after Christmas 10:00am
Celebrant	Rev Robert Street	Rev Robert Street
Preacher Gospel	Rev Robert Street *Luke 2.41-52*	Rev Robert Street *Luke 2.41-52*
Sacristan Assistant	Mary Lynton-Moll	Diana Warrell
Liturgical Assistant	Robert Brazenor	Adrienne Watson
Communion Assistants	Kathleen Toal	Angela Langan Anna Mott
Greeters & Sides People	Catherine Pearson	Rob Mackenzie
First Reading	Dawn Greenfield *1 Samuel 2.18-20, 26*	Liz Pryor *1 Samuel 2.18-20, 26*
Second Reading	Barbara Speed *Colossians 3.12-17*	Rob Mackenzie *Colossians 3.12-17*
Psalm	*Psalm 148*	*Psalm 148*
Intercessor	Catherine Pearson	Geoff Sandy
Morning Tea	N/A	N/A
Banking	John Humann	
Music		Robert Street
Zoom/Ppt Cameras	Felicity Wiltshire	Rob Mackenzie & ??
Flowers	Angela Langan	

ROSTER	5 January 2025 Epiphany 8:00am	5 January 2025 Epiphany 10:00am	8 January Wednesday 10:30am
Celebrant	Rev Yvette Daniel	Rev Yvette Daniel	Rev Yvette Daniel
Preacher **Gospel**	Rev Yvette Daniel *Matthew 2. 1-12*	Rev Yvette Daniel *Matthew 2. 1-12*	Rev Yvette Daniel *Mark 6.34-44*
Sacristan **Assistant**	Barbara Speed	Geoff & Elizabeth Milgate	N/A
Liturgical **Assistant**	Christine Winkett	Mitzi Tuke	N/A
Communion **Assistants**	Dave Greenfield	Adrienne Watson Mabs Jones	N/A
Greeters & **Sides People**	Catherine Pearson	Geoff & Elizabeth Milgate	Jennifer Constantine
First **Reading**	John Winkett *Isaiah 60. 1-6*	Mabs Jones *Isaiah 60. 1-6*	Michael Tucker *1 John 4.7-10*
Second **Reading**	Clive Noble *Ephesians 3. 1-12*	Clive Noble *Ephesians 3. 1-12*	
Psalm	*Psalm 72. 1-7, 10-14*	*Psalm 72. 1-7, 10-14*	*Psalm 72. 1-7*
Intercessor	Clive Noble	Liz Pryor	
Morning Tea	Coralie Care	Sandra Brooks Sheila Cheary	Jenny Disney
Banking	John Humann		
Music		Cecilia Spicer	
Zoom/Ppt **Cameras**	Felicity Wiltshire	Sandra Brown-Holt Val Tucker	
Flowers			

ROSTER	12 January 2025 Baptism of our Lord 8:00am	12 January 2025 Baptism of our Lord 10:00am	15 January Wednesday 10:30am
Celebrant	Rev Yvette Daniel	Rev Yvette Daniel	Rev Yvette Daniel
Preacher **Gospel**	Rev Yvette Daniel *Luke 3.15-22*	Rev Yvette Daniel *Luke 3.15-22*	Rev Yvette Daniel *Mark 1.29-39*
Sacristan **Assistant**	Coralie Carew	Mabs Jones	N/A
Liturgical **Assistant**	Coralie Carew	David Pryor	N/A
Communion **Assistants**	Kathleen Toal	Sylvia Gilbert Sandra Brown-Holt	N/A
Greeters & **Sides People**	Mary Lynton-Moll	Roger Alcock Harry Watson	Jill Rogers
First **Reading**	Sally Petty *Isaiah 43.1-7*	*Isaiah 43.1-7*	Lorna Howard *Hebrews 2.14-18*
Second **Reading**	Mary Lynton-Moll *Acts 8.14-17*	*Acts 8.14-17*	
Psalm	*Psalm 29*	*Psalm 29*	*Psalm 105. 1-7*
Intercessor	Catherine Pearson	Sandra Brown-Holt	
Morning Tea	Mary Lynton-Moll	Linda Mackenzie	Jill Rogers
Banking	David Pryor		
Music	Helen Coutts	Jason Zeng	
Zoom/Ppt **Cameras**	Felicity Wiltshire	Rob Mackenzie Mandy Stevens	
Flowers	Ferns		

ROSTER	19 January 2025 Epiphany II 8:00am	19 January 2025 Epiphany II 10:00am	22 January Wednesday 10:30am
Celebrant	Rev Yvette Daniel	Rev Yvette Daniel	Rev Yvette Daniel
Preacher **Gospel**	Rev Yvette Daniel *John 2.1-11*	Rev Yvette Daniel *John 2.1-11*	Rev Yvette Daniel *Mark 3. 1-6*
Sacristan **Assistant**	Robert Brazenor	Jan Gack	N/A
Liturgical **Assistant**	Robert Brazenor	Geoff Sandy	N/A
Communion **Assistants**	Neil Andrewartha	Angela Langan Jan Kerr	N/A
Greeters & **Sides People**	John Winkett	Roger Alcock	Margaret Charles
First **Reading**	Robert Brazenor *Isaiah 62. 1-5*	Adrienne Watson *Isaiah 62. 1-5*	Barbara Alexander *Hebrews 7.1-3, 15-17*
Second **Reading**	Coralie Carew *1 Corinthians 12.1-11*	Geoff Sandy *1 Corinthians 12.1-11*	
Psalm	*Psalm 36. 5-10*	*Psalm 36. 5-10*	*Psalm 110.1-4*
Intercessor	Felicity Wiltshire	Geoff Sandy	
Morning Tea	Sally Warner	Anna Mott Sandra Brooks	Jennifer Constantine
Banking	John Humann		
Music		Robert Street	
Zoom/Ppt **Cameras**	Felicity Wiltshire	John Humann Val Tucker	
Flowers	Ferns		

CHRISTMAS

LOVE! HOPE! PEACE! JOY!

AT ST. MARGARET'S

CHRISTMAS EVE

TUESDAY DECEMBER 24 2024

CHILDREN'S SERVICE 5PM

KIDS, JOIN THE VISITORS TO BETHLEHEM TOWN. BE SURPRISED!

CAROLS IN THE HALL 10.15PM

ENJOY MULLED WINE AND MINCE PIES WHILE SINGING

MIDNIGHT MASS 11.00PM

SUNG EUCHARIST, CANDLELIGHT AND INCENSE

CHRISTMAS DAY

WEDNESDAY DECEMBER 25 2024

ALL AGE EUCHARIST 9.30AM

A SERVICE FOR EVERYONE. A LOVELY WAY TO BEGIN YOUR CHRISTMAS CELEBRATIONS

CAROLS IN THE HALL

Christmas Eve 10.15pm

Join St Margarets Band in singing well-known hymns.

Enjoy mulled wine and mince pies too!!

Don't let driving at nighttime put you off sharing in this wonderful time together …why not car share?!

Please invite friends, neighbours and family.

I look forward to welcoming you all then

Peace and all good

Revd. Yvette

Our Christmas Day service needs you!!

Will you be attending our 0930hrs Christmas Day service.

How would you like to pray the prayers of intercession?

If you are willing and able please contact Revd. Yvette.

Musician required for 8am Sunday service

Dear Church.

Our organist Helen will not be with us for 3 Sundays and I was wondering if anyone would be willing to play (any instrument!) on 29th December 5th January and 19th January please?

Please be in contact with Revd. Yvette if you can step in.
With gratitude, Revd. Yvette

No Morning Tea—Sunday 29 December

Please note there will be no morning tea after the 8am and 10am service on Sunday 29 December due to the hall being polished.

Wednesday midweek service

The first service in 2025 will be on Wednesday 8th January.

See you then

Peace and all good

Revd. Yvette

Christmas Service/January Rosters

Thankyou to all those who have helped with filling the Christmas rosters at this joyous and busy time of year! A hard copy of the Christmas services and January roster is in the foyer, and also in this week's and next week's pew sheet. There are just a few spots left.

In particular needing

- Christmas Day, 9.30am—Intercessor & Banking
- Sunday 29th December, 10am—1 x AV person
- Sunday 12th January, 10am—First reader & second reader

Christmas Hampers

Thank you to everyone who helped with the hamper packing and distribution on Saturday!

A huge thank you as ever to Diana and Ann

Rosters—Bible Reader

We have a vacancy in our bible reading roster for the second Sunday of the month at our 10am service on the odd months of the year (ie January, March, May, July, September, November). If you would be interested please contact Carolyn from the Parish office. Safe Ministry Training level 1 is needed prior to being on the roster. (many parishioners already have this).

Pew Sheet—reprinting

We will be looking to reprint the Parish Directory in early 2025. Should you have any changes please let Carolyn in the Parish office know by the end of the year.

Thankyou

Memory Café dates

1st and 3rd Tuesdays of the month from 1.30pm to 3.00pm

JANUARY 2025 **21 (café OPENS FOR 2025)**

Preventing Violence Against Women

Love does no harm.

No one should live in fear of violence

St Margarets Church is signed up to Preventing violence against women program(PVAW)

If you have any concerns related to any form of abuse or controlling behaviour exhibited towards yourself or , someone you know – in an emergency call **000**

24 hr information hotline 1800 Respect- **1800 737 732**

Orange door – our local family violence service – **1800 319 355**

You can also speak with Mandy Stevens who is our church family safety champion or Revd. Yvette Daniel

Remember – You are not alone

Carols in the park, Diamond Creek; Tuesday, 24th December, 8-9.30pm; Diamond Creek

Sing along to your favourite Christmas carols and get into the festive spirit with family and friends accompanied by an orchestra. There will be a children's section where youngsters can perform with supplied instruments. Take a picnic basket, torches, rugs and chairs and grab your spot from 8 PM. The orchestra will begin at 8:30pm and conclude around 9:30pm. At Wadeson Reserve.

Regards, David P

Hope 25 & PVAW

Imagine every Anglican Church, in every town and city, in every suburb and community, all working in the same season to proclaim hope in our uncertain world.

Dear Church community!

Firstly, I would like to thank everyone who has volunteered to be part of the Hope 25 working group!

Hope25 is a mission project which seeks to empower Australian Anglican parishes and communities in an intentional season of sharing hope in Jesus from Easter to Pentecost in 2025 -

with the goal of every single parish and community in the Anglican Church of Australia committed to doing one thing to share the hope we have in Jesus from Easter to Pentecost 2025.

Our PVAW group have discerned a possible idea for St Margarets Church that we could run/host in 2025!! Before bringing it to the wider church, conversations are being had with varies people to ascertain if the idea is possible

I believe the concept is excellent ….so watch this space and we will update you very soon and al look forward to hearing your thoughts!

Every blessing

PVAW committee & Revd. Yvette

Hope25 | Anglican Church of Australia | Hope - in an uncertain

Hmmmmmm –

What to do with leftover turkey and ham?

You'll be glad of all that leftover turkey when you taste this delicious pie! It will also use up ham, gravy and a little sherry. A brilliant Boxing Day feast.

For this recipe you will need a 1.2-1.5 litre/2-2½ pint pie dish.

By **Paul Hollywood**

Ingredients

For the quick rough puff pastry

- 400g/14oz **plain flour**, plus extra for dusting: 400g/14oz plain flour, plus extra for dusting
- pinch of **salt**: pinch of salt
- 65g/2¼oz chilled **butter**: 65g/2¼oz chilled butter
- 160g/5¾oz frozen **butter**: 160g/5¾oz frozen butter

For the filling

- 45g/1½oz **butter**: 45g/1½oz butter
- 2 large **leeks**, washed and roughly sliced: 2 large leeks, washed and roughly sliced

- 1 **orange**, juice and finely grated zest only: 1 orange, juice and finely grated zest only
- 50ml/2fl oz medium **sherry**: 50ml/2fl oz medium sherry
- 3 tbsp **plain flour**: 3 tbsp plain flour
- 500ml/18fl oz **chicken stock** (or 250ml/9fl oz leftover gravy and 250ml/9fl oz stock): 500ml/18fl oz chicken stock (or 250ml/9fl oz leftover gravy and 250ml/9fl oz stock)
- 1 heaped tsp **wholegrain mustard**: 1 heaped tsp wholegrain mustard
- 600g/1lb 5oz **leftover turkey** meat, cut into bite-sized pieces: 600g/1lb 5oz leftover turkey meat, cut into bite-sized pieces
- 250g/9oz cooked **ham**, cut into bite-sized pieces: 250g/9oz cooked ham, cut into bite-sized pieces
- 2 tbsp roughly chopped **tarragon**: 2 tbsp roughly chopped tarragon
- 200ml/7fl oz **single cream**: 200ml/7fl oz single cream
- 1 free-range egg, beaten for **egg wash**: 1 free-range egg, beaten for egg wash
- salt and **white pepper**: salt and white pepper

Method

1. For the pastry, mix the flour and salt together in a bowl. Rub in the chilled butter using your fingertips. Gradually add enough cold water to form a dough (about 150-180ml/5-6fl oz).

2. Lightly dust the work surface with flour and roll the dough into a rectangle. Grate 60g/2¼oz of the frozen butter over the bottom two thirds of the dough. Fold down the top third and fold up the top third as if folding a

letter. Turn by 90 degrees and roll out again. Repeat, adding the remaining frozen butter and fold as before. Rest in the fridge for 30 minutes before using.

3. For the filling, melt the butter in a large frying pan over a medium heat and add the leeks to the pan with the orange juice, zest and sherry. Cover and cook gently for 6 minutes, stirring occasionally until the leeks are just tender. Remove the lid and increase the heat, reduce the volume of liquid until you are left with a few spoonfuls of buttery liquid. Sprinkle the flour over the leeks and stir to mix evenly. Gradually stir in the stock and simmer for 5 minutes until the sauce has thickened slightly. Add the mustard, turkey and ham and stir. Finally add the tarragon and cream. Season to taste with a little white pepper and salt.

4. Preheat the oven to 200C/180C Fan/Gas 6.

5. Pour the pie filling and sauce into a 1.2-1.5 litre/2-2½ pint pie dish and allow to cool. If you have a pie funnel, put it in the middle of the filling.

6. Roll out the pastry on a lightly floured work surface to about 5mm thick. Cut a 2cm/¾in strip of pastry. Brush the rim of the pie dish with egg wash, then place the pastry strip onto the rim and brush it with more egg wash.

7. To make the pie lid, cut the remaining pastry a little larger than the dish and lift it into place (use the rolling pin to help you). Make a steam hole to expose the funnel (if using). Press the edges to seal then trim away any excess. Re-roll any trimmings and use them to make decorations. Brush the pastry with egg wash, arrange any decorations on top of the pie and brush these with egg too.

Bake for 35-40 minutes until the pastry is risen and golden-brown. Allow to cool slightly before serving.

Recipe accessed 18/12/24 Leftover turkey and ham pie recipe - BBC Food recipe - BBC Food

Not forgetting our vegan brothers and sisters this Christmas!

Ingredients

- 4 tbsp **olive oil**: 4 tbsp olive oil
- 2 medium **sweet potatoes** (around 375g/13oz), peeled and cut into roughly 2cm/¾in chunks: 2 medium sweet potatoes (around 375g/13oz), peeled and cut into roughly 2cm/¾in chunks
- 1 **onion**, finely sliced: 1 onion, finely sliced
- 1 **leek** (around 200g/7oz), trimmed and thinly sliced: 1 leek (around 200g/7oz), trimmed and thinly sliced
- 2 **garlic** cloves, peeled and crushed: 2 garlic cloves, peeled and crushed
- 100g/3½oz young **spinach** leaves: 100g/3½oz young spinach leaves
- 125g/4½oz fresh, or frozen and thawed, **cranberries**: 125g/4½oz fresh, or frozen and thawed, cranberries
- 75g/2½oz **pecan** nuts, roughly broken: 75g/2½oz pecan nuts, roughly broken
- 180g/6oz cooked and peeled vacuum-packed **chestnuts**, roughly crumbled: 180g/6oz cooked and peeled vacuum-packed chestnuts, roughly crumbled
- 1 large **orange**, finely grated zest: 1 large orange, finely grated zest
- 4 large Portobello or flat **mushrooms**, each roughly 9cm/3½in in diameter: 4 large Portobello or flat mushrooms, each roughly 9cm/3½in in diameter
- 375g/13oz ready-rolled **puff pastry** (vegan-friendly): 375g/13oz ready-rolled puff pastry (vegan-friendly)
- 2 tbsp soya milk, or other plant-based 'milk': 2 tbsp soya milk, or other plant-based 'milk'
- ½ tsp **poppy seeds** (optional): ½ tsp poppy seeds (optional)
- salt and freshly ground **black pepper**: salt and freshly ground black pepper

Method

1. Heat two tablespoons of the oil in a large non-stick frying pan and cook the sweet potato over a medium heat for five minutes, or until beginning to soften and brown, stirring regularly.

2. Add the onion and leek and fry for 10 minutes more, or until softened. Stir in the garlic, spinach, cranberries, pecans, chestnuts and orange zest. Season well with salt and pepper and cook for five minutes more, stirring regularly until the filling mixture is well softened. Spread onto a large tray and leave to cool.

3. Heat one tablespoon more oil in the pan. Add three of the mushrooms (stalks removed) to the pan, smooth-side down. Cook for two minutes, then turn and cook for further two minutes on the other side. Drain, stalk-side down, on kitchen paper.

4. Roughly chop the remaining mushrooms and add to the same frying pan with the rest of the oil and fry for 2-3 minutes, or until lightly browned. Stir into the filling mixture, adjust the seasoning with salt and freshly ground black pepper to taste, and leave to cool.

5. Preheat the oven to 200C/180C Fan/Gas 6. Line a large baking tray with baking paper. Unroll the puff pastry on its lining paper onto a thin board or tray. Spoon half of the sweet potato mixture down the centre of the pastry, from one short end to the other, leaving a 2cm/¾in border at each end.

6. Arrange the whole mushrooms, stalk-side up, in a row on top of the sweet potato mixture. Spoon the remaining filling mixture over and around the mushrooms, pressing gently with clean hands until completely covered.

7. Brush the pastry around the filling lightly with soya milk. Bring the two short sides of the pastry up and fold over the filling. Do the same with the long sides to create a long, oblong parcel. Patch any tears with pastry so that there are no holes. If your pastry is smaller than 375g/13oz, you may not have room for all the filling, so don't worry about using it all.

8. Place the lined baking tray on top of the Wellington and carefully flip the parcel and board over so that the pastry joins are underneath. Remove the top board and lightly score the pastry with the tip of a knife. Brush with more soy milk and sprinkle with poppy seeds, if using.

9. Bake the Wellington for about 45 minutes (longer if it has been chilled), or until the pastry is golden-brown and crisp, and the filling is hot throughout. Serve with vegetable gravy.

Accessed 18/12/24 Vegan Wellington recipe - BBC Food

Grace

Go before us, O Lord, in all our doings
with your most gracious favour,
and assist us with your continual help;
that in all works, begun, continued and ended in you,
we may glorify your holy name,
and finally by your mercy
obtain everlasting life;
through Jesus Christ our Lord.
Amen.

Prayer Chain

For any prayer Requests

Mary Lynton-Moll

prayerchain@stmargaretseltham.org.au

or 0412 512 416