

## **Dewi Sant Welsh United Church**

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### **Neges gan y Gweinidog      A message from the Minister**

I was preparing a sermon the other week based on the verse from the Sermon on the Mountain that speaks of the blessings given to the meek, and mentioning that the term 'meek' immediately sends messages of weakness, of being a 'wimp' or a 'doormat'. Of course this is not what Jesus meant when he uses the term 'meek'. But let me put before to you a statement that might offend – we ARE, or at least tend to be, doormats when it comes to presenting our faith and defending what we claim to be the most important aspect of our spiritual life. And when I make this claim I include myself as one of the guilty meek people. How many times have we decided to 'let things go' rather than speak up to defend what we believe in? How many times have we decided to laugh along with a so-called joke or jibe where the subject of derision has been Jesus Christ, rather than tell the offending speaker that they are insulting our Saviour?

Do you know, it is a good feeling to stand up to be counted – fulfilling and satisfying. Not just for the self, but also for the object of our faith. Let me share a story for you, to prove my theory.

I took my paycheque to the bank to be deposited. I have done this regularly for the past four years. The cheque has always been made out to Reverend Deian Evans. Just like the latest cheque. When I presented the cheque to the cashier, a well educated and intelligent bank clerk, she read it and exclaimed 'So what is this Reverend that's written on your cheque?' My first reaction was to think that she was making some kind of strange joke. But NO! she was not kidding.

I lost it. Annette stood back so as not to be in the 'line of fire'. I did not raise my voice to a shout, but I made it so clear to this lady what I thought of her lack of common sense and her lack of respect that the whole bank fell silent, each staff member and each customer listening to a passionate speech that I hope the teller, or anyone else who was present, will not forget in a while concerning my feelings about lack of compassion for Christian Church matters. Some people may say that my reaction was excessive, but I put it to you that if we all, as Christians, stood our ground and demanded a little respect for the faith we follow, then people like the ignorant teller WOULD know what Reverence means, and they would not then BE ignorant. If I had been the follower of any other religion, I believe that my reaction would be expected, would be the norm. When we start standing up for our faith we will find that issues about titles such as Christmas Tree, Christmas Cards, Shrove Tuesday (now known as pancake day) would be respected, not dumped on the garbage pile of Political Correctness.

Whatever you want to be for Christ, do not decide to be a doormat!!

Bendithion, blessings,

**Deian**

## UCW Merched y Capel.

Once again it is time for many **thanks**.

The Christmas Bazaar was a resounding success. We raised a little over \$3000 dollars. That is quite amazing for such a small band of workers. Within an hour all the baking goods were sold. The same ladies bake every year. They donate all the goodies and as you know baking is not cheap these days. Yet year after year these ladies contribute. They all deserve a special vote of thanks, Maybe next year some more ladies would like to add their baking skills to help out. We could have sold double the amount of baked goods this year. So put your thinking caps on ready for the next bazaar. Simple cookies etc. that are home baked sell very well. You don't need to be experts!!!! Thank you to all who contributed to the other stalls. The knitting and crafts etc. Also we appreciate those who came along and spent their money. We need all the support that we can get.

The UCW wish all our readers a very Blessed Christmas and a Happy New Year.

Please come to the Advent Service on **Tuesday November 25<sup>th</sup>.at 7.00 pm** Refreshments will be served after the service. This is a very meaningful way to begin the Christmas season.

**Joy and Myfanwy co chairs.**

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### The Kitchen Corner Cornel Fach Y Gegin.

When in Patagonia we were served empanadas very often. These were savouries similar to Cornish pasties.

We enjoyed these very much. Here is the baking dough and suggestions for fillings.

#### Empanada Dough.

2 cups all purpose flour. ½ cup of fine pork lard (or vegetable oil). 1 small egg lightly beaten. 1 teaspoon paprika. ½ teaspoon salt. warm water.

#### Method.

Lightly beaten egg with salt and paprika, add enough water to make a cup of liquid. Work together the lard/oil and flour, stirring in gradually the liquid to make a soft pliable dough. Knead dough until it's smooth and elastic (add more warm water if needed) and let the dough rest for 3 minutes.

Using flour on your baking sheet and rolling pin, roll out the dough to about ¼ cm thickness and cut into rounds (using a large cup or bowl) About 4 to 6 inches depending on the size of the empanadas you are making. Do not re roll your dough too often, try to cut as many as you can with the first rolling as the dough loses its elasticity. Once you have the circles place them carefully on a baking sheet. Fill the centre generously with the filling. Wet the edges of the dough with water then fold the dough over so the edges meet. Press with fingers to seal. Use the tines of a fork to make sure that they are sealed. Prick the centre to allow steam to escape.

Bake the empanadas in a hot oven about 400 until lightly browned. Serve very hot. This makes 10 to 15 empanadas.

#### Beef filling

1 pound of ground beef (other ground meat can be used.)

¼ fine lard or vegetable oil. ¾ cup of scallion. 1 large tomato chopped. 1 small green pepper chopped. 1 tablespoon of chopped garlic and parsley mixed. ½ teaspoon oregano. ½ teaspoon cumin. 1 tablespoon of raisins. 2 tablespoons green olives chopped. 2 hard boiled eggs chopped. Salt and pepper to taste.

#### Method.

Place ground beef in a bowl and cover with boiling water, slightly salted. Let stand until the meat changes its colour, Then drain and let cool completely. Heat the lard/oil in a deep frying pan and fry the scallions, add tomatoes, then the pepper, garlic /parsley mix and lastly, the oregano, cumin and paprika. Blend well and remove from the heat. Let cool completely and then add the raisins, olives and hard boiled eggs. Mix with the ground meat and season with salt and pepper.

Fill the empanadas.

Fish Filling 2 cups of white fish. 1 large onion chopped. ½ a medium sweet pepper cut into thin strips. 1 large tomato seeded and chopped. 3 table spoons boiling water. 1-2 tablespoons of breadcrumbs with chopped parsley and garlic to taste.





I have a dream that one day on the red hills of Georgia the sons of former slaves and the sons of former slave-owners will be able to sit down together at a table of brotherhood.

I have a dream that one day even the state of Mississippi, a desert state, sweltering with the heat of injustice and oppression, will be transformed into an oasis of freedom and justice.

I have a dream that my four little children will one day live in a nation where they will not be judged by the colour of their skin but by the content of their character.

I have a dream today!

I have a dream that one day, down in Alabama, with its vicious racists, with its governor having his lips dripping with the words of interposition and nullification; one day right there in Alabama little black boys and little black girls will be able to join hands with little white boys and white girls as sisters and brothers.

I have a dream today!

I have a dream that one day every valley shall be exalted, every hill and mountain shall be made low, the rough places will be made plain, and the crooked places will be made straight, and the glory of the Lord shall be revealed, and all flesh shall see it together.

This is our hope. This is the faith that I will go back to the South with. With this faith we will be able to hew out of the mountain of despair a stone of hope.

With this faith we will be able to transform the jangling discords of our nation into a beautiful symphony of brotherhood. With this faith we will be able to work together, to pray together, to struggle together, to go to jail together, to stand up for freedom together, knowing that we will be free one day.

This will be the day, this will be the day when all of God's children will be able to sing with a new meaning: "My country, 'tis of thee, sweet land of liberty, of thee I sing. Land where my fathers died, land of the pilgrim's pride, from every mountainside, let freedom ring." And if America is to be a great nation, this must become true.

And so let freedom ring from the prodigious hilltops of New Hampshire.

Let freedom ring from the mighty mountains of New York.

Let freedom ring from the heightening Alleghenies of Pennsylvania!

Let freedom ring from the snow-capped Rockies of Colorado.

Let freedom ring from the curvaceous peaks of California.

But not only that.

Let freedom ring from Stone Mountain of Georgia.

**Barack Obama - dreams fulfilled. We remember him in our thoughts and prayers.**

**Lord Roger Roberts.**

## An open letter to the president of France.

Annwyl Monsieur Sarkozy,

That you kept a British dignitary waiting at the ceremony at Verdun commemorating the 1918 Armistice is of no particular concern to me. No doubt, when 'the guns fell silent' at precisely 11am on the 11<sup>th</sup> November 1918, a number of units over the whole prodigious length of the Western Front continued firing until the message got through. Delays and misunderstandings happen. No doubt also the various aides-de-camp suffered a nail-biting ten minutes while your staff struggled to get you to the church on time. In any event, you did what you were supposed to do, inspected the gleaming lines of ceremonial troops on parade accompanied by your charming wife, laid your wreath and generally behaved in the dignified manner befitting the Head of State of one of the proudest and finest nations of the Western world.

The delay didn't really count for much. **What** does concern me, however, and I speak as a Welshman and a proud member of a small but by no means insignificant European nation, is that whether by design, lapse of protocol, temporary loss of memory brought on by the panic of your tardy arrival, poor advice or inadequate briefing - or a combination of all or some of these - you chose to ignore the contribution paid by the **sons and daughters of Wales** to the defense not only of the Free World, but of your own dear country, in two successive World Wars. "France", you said, "will never forget the English, Scottish and Irish soldiers who fought on our soil as if it was their own." You did not mention the Welsh. And yet they too, died in their thousands upon thousands for your soil 'as if it was their own

Henry Jones Davies.

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## There is a computer virus that appears to affect those who were born prior to 1950.

Symptoms: 1. Causes you to send the same e-mail twice. Done that! 2. Causes you to send a blank e-mail! That too!

3. Causes you to send e-mail to the wrong person. Yep! 4. Causes you to send it back to the person who sent it to you. Who me? 5. Causes you to forget to attach the attachment. Well foey! 6. Causes you to hit 'SEND' before you've finished. Oh no - not again! 7. Causes you to hit 'DELETE' instead of 'SEND.' and I just hate that!

8. Causes you to hit 'SEND' when you should 'DELETE.' Oh No!

IT IS CALLED THE 'C-NILE VIRUS.'







