

Dear friends,

This will be the last minister's letter for a couple of weeks as I take a summer break with the family. We had been due to go abroad for our summer holiday this year but, like so many, we have had to cancel those plans and be content with a 'staycation' this year. The last few months have already seen us spend more time together than we ever have and, necessarily, much of it has been within the four walls of the manse and the garden. So the challenge for our holiday will be to find other things to do that we haven't been doing so far! We will, of course, be able to go out and about as permitted by the easing of lockdown. I mentioned a few weeks ago that the boys had started to read for pleasure again. One of them in particular has really got into reading. The latest trilogy that he pulled from the back of the dust-laden bookshelf is *The Great Gatsby*; *The Adventures of Huckleberry Finn*; and *the Catcher in the Rye* - only one of which I can remember reading before (a very long time ago). So, the holiday reading is sorted as I've said that I'll read them all too and we'll see how we get on.

On the 12th July during our worship there will be an opportunity, whether you are on Zoom or worshipping at home with the written material, to share in a love feast. More information on the love feast will be provided with the material for that weekend but if, in preparation, you would like to make a traditional love feast cake then the recipe is printed below.

A traditional Love Feast Cake Recipe

Adapted from the Middlesmoor love feast bread used in the Yorkshire Dales at the time of John Wesley.

Ingredients

- 1/2lb (200g) plain flour
- 1/2oz (12g) baking powder
- 2 1/2oz (62g) butter
- 4oz (100g) sugar
- 1oz (25g) mixed peel
- 2oz (50g) sultanas
- 1 eggs
- About 1/4 pint (140ml) of milk

Method

- Mix the flour and baking powder together, rub in the butter, then add the sugar, sultanas and peel.
 - Beat the eggs together with a little milk and add to the dry ingredients.
 - Add the rest of the milk to make a soft consistency.
 - Pour the mixture into a greased and lined 1lb loaf tin or an 8 inch round cake tin.
- Cook at 180°C (350°F) or gas mark 4 for 45 minutes (or until firm in the middle).

I look forward to catching up with you all again after my break.

Blessings, Claire