



ST PETER NEWSLETTER

AUGUST 2022

I make the journey into Eastbourne quite often and recently the annual signs 'Cherries 1 mile' have popped up and sure enough, in a convenient lay-by is the stall and boxes of cherries. I am never too sure whether they are English or imported and have never stopped to enquire or buy. What I do know, is that in a couple of weeks they will have disappeared until next year. Cherries were my mother's favourite. She could sit with a punnet, possessively all to herself, and enjoy the lot leaving nothing but stalks and stones, well we may have had one or two! It is their fleeting season which makes cherries special. We have become used to fruit and vegetables out of season. We have year-round strawberries which look lovely and taste of nothing, ditto tomatoes. Whatever have they done to them?

Part of the specialness of food in season is the anticipation. As a child I can still recall how the smell and taste of cucumber and strawberries meant 'summer' to me. We had to wait for them to become available and enjoyed them more for those reasons. And who can remember the 'jam strawberries? The last of the pickings

and sold off cheap at the greengrocers. Yes, I did say greengrocers, a forgotten word now, along with fishmongers, butchers, and haberdashery, and hardware shops where you could buy six, 4" nails rather than having to buy a pack of twenty, (or four candles/fork handles!). There was always a man in a brown overall who knew where everything was and what was best for the job.

There is a wonderful greengrocer in Old Town in Eastbourne – a must if you are ever out that way. You can walk among the vegetables and fruit, all minus plastic bags, all mostly committing the unforgivable sin of being funny shapes and sizes. You go in for carrots and come out with a basket full of all sorts – irresistible.

With the increasing uncertainty of supply on the horizon, shopping habits are likely to change. We may shop less often and find local outlets rather than drive several miles to the nearest supermarket. Rising petrol prices make us think before a trip to Lewes or Haywards Heath.

There is a natural rhythm in the year to which our bodies seem attuned especially regarding what we eat. Warming and comforting in the winter and light and fresh in summer with foods appropriate. At a deeper level, this rhythm addresses both our detachment from where our food comes from and our loss of engagement with the earth that sustains us.

Perhaps we may undergo a 'sea-change' in our thinking leading us to work more closely and harmoniously with nature. Not forcing but collaborating with the seasons and the weather.

After the flood, Noah and his family and the creatures, left the Ark. The destruction had been on account of the evilness of humankind and there was no guarantee that post flood they would improve – indeed it appears not, but nonetheless God made a promise.

“Never again will I curse the ground because of humans, even though every inclination of the human heart is evil from

childhood. And never again will I destroy all living creatures, as I have done. “As long as the earth endures, seedtime and harvest, cold and heat, summer and winter, day and night will never cease.” Then God blessed Noah and his sons, saying to them, “Be fruitful and increase in number and fill the earth.

HARVEST FESTIVAL – BOTH PARISHES

Plumpton College 25th September 4.00 p.m. followed by Supper – all welcome. The Harvest Festival at the College always feels most relevant. Here is real engagement with animals and the earth and we witness the young people who will take on the challenge of producing our food in a changing climate.

Harvest at Plumpton All Saints 2nd October 11.00 a.m. A village service at All Saints, Plumpton Green. Harvest Lunch: due to its success last year, we are holding this in the larger accommodation at the Village Hall. Working with an ‘eco’ sustainability theme, you are invited to bring a contribution from something you have grown. I don’t grow anything so last year I bought beetroot from Tesco – well someone grew it – for a beetroot relish. We will have apple juice from the Apple Pressing, and maybe something stronger. We will make our collection for the charity ‘Ripple Effect’ (formerly Send a Cow - they no longer send cows!). Last year a magnificent total of £430 was raised.

Harvest Service at St Peter Offham 9.30 a.m. 16th October. Once again our church will be splendidly decorated and a collection made for the Foodbank at Landport. St Peter’s congregation are invited to join Plumpton on the 2nd October 12.15 to share the Harvest Lunch

HAMSEY CHURCH

A very successful Beowulf production was followed by a successful Open Day with many visiting – some to discover this treasure of a site.



Both events organised by the Friends of Hamsey – the charity which works to preserve this ancient building. Our thanks to them for their commitment, enthusiasm and hard work!

HAMSEY SERVICES

We are nearing the end of the summer services at Hamsey, 7th August and 4th September 8.00 a.m. Holy Communion and 6.00 p.m. Evensong.

We plan to have the usual Service of Carols on the 11th December at 3.00 p.m.

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