

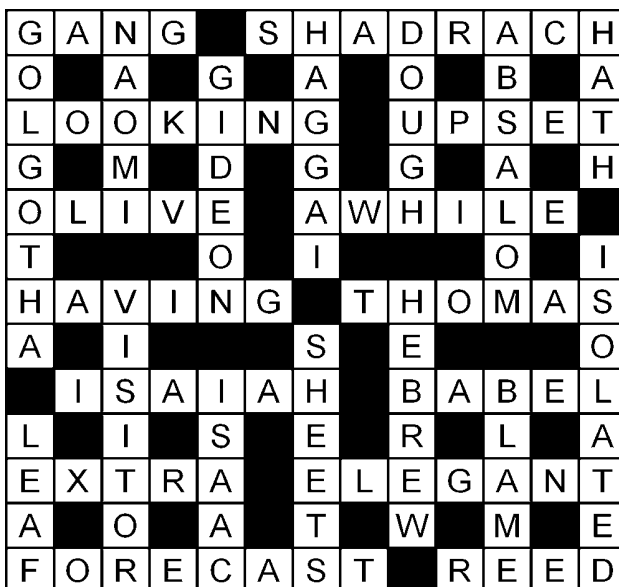
**Clues Across**

- 1 Second gospel of the New Testament (4)
- 3 A native or inhabitant of Egypt (8)
- 9 Fourth book of Moses (7)
- 10 A collection of maps (5)
- 11 From that time (5)
- 12 The point or degree to which something extends (6)
- 14 Position eight (6)
- 16 The successor of Elijah (6)
- 19 Shares of something (6)
- 21 One of the gifts brought by the Three Wise Men (5)
- 24 Edible seeds of various pod-bearing plants (5)
- 25 Tempter of mankind (7)
- 26 Commit a sin (8)
- 27 Put into service (4)

**Clues Down**

- 1 Tribe of Israel named after a grandson of Jacob (8)
  - 2 A resident of Rome (5)
  - 4 Any of the four books which begin the New Testament? (6)
  - 5 Fix or set securely or deeply (5)
  - 6 Land masses surrounded by water (7)
  - 7 A cosy or secluded retreat (4)
  - 8 Turn away from sin (6)
  - 13 Assembled together (8)
  - 15 In what land was the village of Cana? (7)
  - 17 The father of Noah (6)
  - 18 Old Testament book of songs. (6)
  - 20 A slow movement (5)
  - 22 A flat boat (usually made of logs or planks) (5)
  - 23 Utter with anger or contempt (4)
- February solution see next page**

Across	Down
1 Gang	1 Golgotha
3 Shadrach	2 Naomi
9 Looking	4 Haggai
10 Upset	5 Dough
11 Olive	6 Absalom
12 Awhile	7 Hath
14 Having	8 Gideon
16 Thomas	13 Isolated
19 Isaiah	15 Visitor
21 Babel	17 Hebrew
24 Extra	18 Sheets
25 Elegant	20 Isaac
26 Forecast	22 Blame
27 Reed	23 Leaf



## Mothering Sunday

Mothering Sunday was also known as Refreshment Sunday because the fasting rules for Lent were relaxed on that day. Originally both Old and New Testament lessons on mid-Lent Sunday made a point of food. The Gospel reading told the story of the feeding of the five thousand.

The food item specially associated with Mothering Sunday is Simnal Cake. This is a fruitcake with two layers of almond paste one on top and one in the middle. It is made with eleven balls of marzipan on top representing the eleven disciples (omitting Judas.)

### Simnal Cake

6oz currants	6oz raisins
4oz sultanas	4oz cut mixed peel
grated rind 1 orange	3 eggs
8oz plain flour	1tsp cinnamon
1tsp ground nutmeg	2oz apricot jam
6oz butter	6oz soft brown sugar
1tbs lemon juice	1 <sup>1</sup> / <sub>4</sub> lb marzipan

Mix together fruit, peel and orange rind, sift together flour and spices. Cream butter and sugar and then beat in eggs one at a time following each with a spoonful of flour. Fold in remaining flour and lemon juice to

soft dropping consistency. Put half the mixture into a greased lined tin and level off. Divide the marzipan into 3 equal portions, roll one piece to size of cake tin and lay on top of mixture in the tin. Place the remaining cake mixture on top and level. Cook in a preheated oven 160°C (gas mark 3; 325F) for one hour then 150°C (gas mark 2; 300F) for a further 1<sup>3</sup>/<sub>4</sub>hrs. Leave in tin till cold and then turn out and remove paper. Brush top of cake with jam. Roll out another section of marzipan to fit top of cake, position carefully and crimp edges. Form the rest of the marzipan into 11 equally sized balls and place on cake. The marzipan may be lightly browned under a low grill but take care not to burn



*I'll to thee a Simnell bring  
'Gainst thou go'st a mothering,  
So that, when she blesseth thee,  
Half that blessing thou'lt give to me.'*  
Robert Herrick 1648