

Great Bricett Notes:

<http://greatbricett.suffolk.cloud/>

Church Cleaning

The usual team will be cleaning the church on the 17th March

Church Flowers

There will be no altar flowers in church during Lent (starts Wed 22nd Feb), however anyone wishing to remember a loved one or a family anniversary is welcome to put flowers in other parts of the church.

Services in March

Sun 19th March Mothering Sunday 9 am Holy Communion

Annual Church Flood Lighting

The PCC would like to thank the Parish Council acting through the Village Hall Management Committee, and Phil and Kate Hatch at The Hall in flood lighting the church. The warm glow of these lights on this lovely old building is very cheering over the winter period.

Mothering Sunday 19th March

Each year on the fourth Sunday of Lent, countries around the world celebrate Mothering Sunday. This typically involves lavishing Mums with gifts and attention and celebrating the women who have nurtured us throughout our lives.

But with the day becoming increasingly commercialised, how many people are aware of its very different origins?

Here are some of the traditions that have shaped Mothering Sunday into the celebration recognised today:

The Journey to the Mother Church

In the 16th century, Mothering Sunday was less about mothers and more about church. Back then, people would make a journey to their 'mother' church once a year. This might have been their home church, their nearest cathedral or a major parish church in a bigger town. The service which took place at the 'mother' church symbolised the coming together of families. This would have represented a significant journey for many.

A day off to visit Mother

Another tradition was to allow those working in the fields or servants on wealthy farms and estates in England to have the day off on the fourth Sunday of Lent to visit their mothers and possibly go to church too. This was a variation on the theme of visiting the 'mother' church and was a move towards a more family focussed occasion. Before the days of cars and roads, family get-togethers were far rarer. In some ways this tradition is still alive today as grown up children often visit their parents on Mothering Sunday.

Simnel cake has a strong affiliation to Mothering Sunday as it is usually associated with spring and Easter. It resembles a Christmas fruit cake but should be slightly lighter in texture. The other difference is the layers of marzipan. Simnel cake for Mothering Sunday should have a layer of marzipan running through the middle like jam in a Victoria sponge (signifying half way through Lent) and then for Easter add another layer of marzipan on the top. Traditionally, you should also roll some marzipan into eleven eggs and place these on the top. The eggs are supposed to symbolise the disciples who followed Jesus – note that Judas is excluded.

Simnel Cake – with thanks to Mary Berry's Ultimate Cake Book.

For the Mothering Sunday cake:

225g soft margarine, 225g light muscovado sugar, 4 eggs, 225g self-raising flour
225g sultanas, 100g currants, 100g glace cherries quartered, 50g candied peel
Grated rind of 2 lemons, 2 tsp mixed spice

For the filling

150g almond paste

Pre heat oven to 150C, grease and line an 8in deep round cake tin.

Put all of the cake ingredients in a large mixing bowl and beat well until thoroughly blended. Place half the mixture into the prepared tin, level the surface. Take the almond paste and roll into a circle the shape and size of the tin and place on top of the mixture. Spoon the remaining mixture on top and level the surface.

Bake for about two and a half hours until well risen, evenly brown and firm to the touch. Cover with foil after 1 hour if browning too quickly.

For the Easter Cake:

Same ingredients as above for the cake but 450g almond paste for the filling and eggs on top.

A little apricot jam and a beaten egg.

Cook as above, when cooled brush the top with a little apricot jam and add another circle of 150g of almond paste. Crimp the edges to decorate. Form the remaining almond paste into 11 balls to represent the Apostles. Brush the top with beaten egg and arrange the balls around the top of the cake, brush these with a little beaten egg too. Place under a hot grill to turn the almond paste golden.