The Saint Raphael Link

Some Periodic Ramblings of the Prior

April 2015 (Issue 17)



Dear Members

How can a good and loving God allow all of this pain and suffering a mother thought as she stood silently, alone in the hospital room, watching her baby breathe? With her hand carefully placed on his back, she hoped to feel his heart still beating but his breathing was frighteningly shallow and his skin was an eerie bluish grey. He had been unconscious for what seemed like an eternity. Her clothes were soaked with his blood and waste, and the smell was almost as overwhelming as the pain in her heart.

As the doctors prepared for emergency surgery, they placed him in her arms, and she cradled him close to her breast. He was filthy, but she didn't care. He was her son. Nothing was going to keep her from holding him tight, as she hummed tunefully over him in the suffering and waiting.

When the doctors took him from her arms, the reality struck: she was spattered in his innocent blood. At that moment, the full weight of Calvary hit her. It was both crushing and freeing at the same time. She had understood the facts of Jesus' suffering and death on the cross, and realised for the first time just what His free gift of salvation really is.

But, she was speechless as she endured the "privilege" that most people will never experience of literally being covered in the innocent blood of her beloved son.

There is a depth of the gospel that is incomprehensible until you have experienced such a thing. It seared into her soul just how great the Father's love must be for us, that He would allow His only beloved Son to endure such undeserved suffering, spill His innocent blood to cover our filth and shame, and draw us near to Himself.

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There was no person in this world for whom she would have even considered trading her beloved son's life. How great the Father's love must be for us.

Her son survived his brush with death. But, the experience awakened his mother to the reality that whenever tragedy strikes, we often forget the suffering Jesus endured for our sakes. We get angry when life is painful and forget that nothing we will ever endure could even begin to compare to His suffering on the cross of Calvary. We forget that God lovingly and willingly offered His Son to suffer the punishment for our sins, spilled His precious innocent blood, and died in our place; and Jesus lovingly and willingly accepted the task.

We often forget that much of our pain comes from the consequences of our own sinful and rebellious choices, and all of our pain is the result of mankind's rejection of God. It goes all the way back to the Garden of Eden, when God offered mankind a life free of pain and suffering, but mankind wanted a life free of God, instead. Mankind chose to rebel against God, and pain and suffering was the consequence. "For the wages of sin is death, but the gift of God."

"For the wages of sin is death, but the gift of God is eternal life in Christ Jesus our Lord" (Romans 6:23 NKJV).

But God, in His infinite mercy, had compassion on us and rescued us from our self-condemnation:

"For when we were still without strength, in due time Christ died for the ungodly. For scarcely for a righteous man will one die; yet perhaps for a good man someone would even dare to die. But God demonstrates His own love toward us, in that while we were still sinners, Christ died for us. Much more then, having now been justified by His blood, we shall be saved from wrath through Him" (Romans 5:6-9 NKJV).

In the shadow of the cross, it is hard to condemn God for allowing us to suffer. We come to Him covered in our own filth, and He cradles us to His chest, holds us tight, and sings over us in our suffering and waiting. In the light of our salvation, it is even harder for us to comprehend how great the Father's love for us must truly be

+Geoffrey GRAND PRIOR



For your Prayers:

Beryl Anderton / Mary Gallagher / Gillian Gaiter / Paul Shaw / Sheila Hogarth / Ivy Holland / Maddie Penlington / Ruth Barr / Kathleen Roberts / Suzie Jeng / Tracey Solley / Leslie Fudge / Thelma Thompson / Ian and Anne Weatherall / Marlene Addy / Pauline and Roy Weatherall / Ray and Doreen Connell / Margaret Smith / Florence Palmer / Sadie Sutton / Peter Bell / Norman Winstanley / John Leatherland, bishop / William Collier / Tania Walker / Tommy Ryan / John Bartle / Brian Adams / Vicky Grimshaw / Patricia Grant / Brian Barber / Elizabeth Mills / Christine Felton / Lidia Flemming / Vera Balmforth / Tracey Rouse / Paul Sheridan / Roy Howard / Elaine Ingham / Carole Sagar / Albert Jones / Dianne Shipton & Derek her father / (baby) Charlotte Park / Nicole Vendettuoli / Pat Crawshaw / Julie Stelling / Hannah Hudson / Margaret Rixon / Vivienne Ainsworth / Jo Kelley / Norman Dutton, archbishop / Beverley Corby / Elaine Coope / Ivor MacFarlane / Alan Ferguson / Shaun Humphries / Lucy Riding / David Ford / Joyce Ingham / Veronica Hawcroft . Amelia Radomski / Mary Flannigan / Eileen Spiekman John & Mary Howard / Leslie Redman / Ida Simpson / Bernadette Delaney / Alexander Stoneham / Edward Billington / Katie Baker / Mary Cumberbach / Debbie Mundey / Michael Aymes / Karen Kirby / Gaynor Smith.

Answers to Locations:

 Mercantile Chambers in Glasgow / 2, Thoresby Hotel & Spa in Sherwood Forest / 3. Cape Cornwall.

Calendar of Saints



SAINTJOSEPH THE WORKER

Saint Joseph is a figure in the Gospels, the husband of Mary, the mother of Jesus and is venerated **Saint Joseph** in some Christian traditions. Christian tradition places Joseph as Jesus' foster father. Some historians state that Joseph was Jesus' father. Some differing views are due to theological interpretations versus historical views.

The Pauline epistles make no reference to Jesus' father; nor does the Gospel of Mark. The first appearance of Joseph is in the gospels of Matthew and Luke. Each contains a genealogy of Jesus showing ancestry from king David, but through different sons; Matthew follows the major royal line from Solomon, while Luke traces another line back to Nathan, another son of David and Bathsheba. Consequently, all the names between David and Joseph are different. According to Matthew 1:16 "Jacob begat Joseph the husband of Mary", while according to Luke 3:23, Joseph is said to be "[the son] of Heli". Some scholars reconcile the genealogies by viewing the Solomonic lineage in Matthew as Joseph's major royal line, and the Nathanic lineage in Luke to be Mary's minor line.

Joseph is venerated as a saint in the Catholic, Eastern Orthodox, Oriental Orthodox, Anglican, Lutheran and Methodist traditions. In Catholic and other denominations, Joseph is the patron saint of workers and has several feast days. He was also declared to be the patron saint and protector of the Catholic Church by Pope Pius IX in 1870, and is the patron of several countries and regions. With the growth of Mariology, the theological field of *Josephology* has also grown and since the 1950s centres for studying it have been formed

Story Corner

Easter is the most important festival in the Christian calendar. It celebrates the resurrection from the dead of Jesus, three days after he was executed. The Easter story is at the heart of Christianity.

EASTER DAY



Easter Sunday marks Jesus' resurrection.
After Jesus was crucified on the Friday (now known as Good Friday), his body was taken down from the cross, and buried in a cave tomb. The tomb was guarded by Roman Soldiers and an enormous stone was put over the entrance, so that no-one could steal the body.

On the Sunday, Mary Magdalene, followed later by some of Jesus' disciples visited the tomb

and found that the stone had been moved, and that Jesus' body had gone.

Jesus himself was seen that day by Mary and the disciples, and for forty days afterwards by many people. His followers realised that God had raised Jesus from the dead. Christians call this the Resurrection.

The week leading up to Easter is called Holy Week.

COOK'S CORNER

ROAST PORK SHOULDER



Tasty roast pork shoulder cooked with Sage and apple wedges, ideal for Sunday lunch for the family.

Ingredients

2.2kg (5½lb) rolled and tied shoulder of pork

1 tsp olive oil

3 eating apples, cored and quartered

2 tsp Sage

6 Bay Leaves

150ml (¼ pint) pork stock

Sea Salt to season

Method

STEP 1 Pre-heat the oven to 200 ℃, 400 ℉, Gas Mark 6. Rub the pork rind with Salt and drizzle with the olive oil. Cook in a roasting tin for 30 minutes. STEP 2 Remove the roasting tin from the oven. Toss the apples with the Sage and place under the pork with the Bay Leaves. Pour in the stock. Reduce the oven temperature to 180 ℃, 350 ℉, Gas Mark 4 and cook for a further 1 hour 40 minutes.

STEP 3 Remove the joint from the oven and pierce the meat with a skewer, if the juices run clear, the pork is cooked through. Allow the meat to stand for 15 minutes, covered with foil, before carving. Serve with the apples and pork juices. Delicious with roast potatoes and green vegetables.

Guess the Locations:







RELIGIOUS JOKES



PERHAPS SPRINKLING WITH HOLY WATER

WAS NOT THE BEST WAY TO

LAUNCH THE CHURCH WEBSITE

ANNUAL INVESTITURE IN PETERBOROUGH SATURDAY 9th MAY 2015



The Healing Teaching & Chivalric Order of St Raphael