

a voice . . . a heart . . . a spirit . . . a place . .

Some words to conjure with !!!

Grindon Church Community Project has a new motto, strap-line or slogan – call it what you will: **a heart, a voice, a spirit, a place.** Look out for it in future publications.

Our users explain why..

**a voice:**

“Because I am concerned for justice”  
“Grindon Area Neighbourhood Forum is giving a voice to people”  
“Issues get taken up”  
“Find a listening ear and offload”

**a heart:**

“Because I love feeling part of a bigger family”  
“Always feel welcome”  
“Because I love the people, fellowship and the friendship offered”  
“the laugh at choir practice”  
“free tea and coffee”

**a spirit:**

“For the magic moments that come along”  
“Because I feel God’s presence here”  
“God is about the whole of life”  
“It’s given me more than I’ve put in”

**a place:**

“I like to see the kids’ smiles when they’ve completed their projects”  
“Provides a non-judgmental and accepting place”  
“It’s given me the confidence to learn new skills and use them here”  
“Because I feel safe and secure and can openly share my hopes, dreams and aspirations”



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The newsletter for Grindon Church Community Project and our supporters  
Autumn/Winter edition 2011

As the growing season comes to an end, this edition of “Getting to GriPS” features the tremendous work done in the garden by our volunteers. They are the ones with muscles on their muscles! A wilderness of weeds and a junkyard of rubbish has been cleared, raised beds planted, paths laid, an orchard begun, turf laid and the photographs tell the story best. Come and see for your self. Rhona Dunn, Northern Synod Clerk did just that and you can read on for her experience . . .



“As the new Synod Clerk I felt that it was time for me to visit something happening in the Synod. What a revelation! I have never met so many selfless people, volunteers of all ages, characters, strengths and gifts to give in the name of the Lord. They have achieved so much since Helen Stephenson joined them and took them under her wing. She has made people look at themselves and has worked hard to ensure that they develop their strengths and gain confidence in what they seek to do for the area which so badly needs them. Their enthusiasm is infectious and one felt swept along with them for all that they hoped for the future of their project. I wish them well and hope and pray that the right people will see the value of what they do by providing much needed funds to keep them going.”

Rhona Dunn (reprinted with permission from Northern Synod News, October 2011)

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Looking ahead → → → →

\*November 26<sup>th</sup>: *Advent Labyrinth*  
a different way to find peace and stillness at this time of year.

\**New Year* - look out for the adverts for our post Christmas pantomime. It's like one you've never seen before"



A taste of summer 2011 and a new place to play in and have fun.

*"a faith, trust, that each person is of worth and value and has respect, and that's God's purpose is to ensure that there is a place of love and safety for each person."*

And the recipe today is . . .

**Green Tomato Chutney from the Grindon Church Community Garden . . .**  
tried and tested and good with cheese, on a sandwich, with salad,  
or wherever else you would put chutney!



**You will need:**

2lb green tomatoes; 2lb cooking apples; 1/2lb small onions; 1/4lb sultanas; 1/2 teaspoon salt;  
1/2 oz ground ginger; 3/4 lb brown sugar; 3/4 teaspoon mustard seeds; 1/2 pint white vinegar.  
You will also need a large pan (5pint approx) and enough clean jars to hold about 4 lbs of chutney.

**Method:**

Put mustard seeds in a piece of muslin or fine cotton, tie with string.  
Peel apples and onions, chop (or process) the tomatoes, apples and onions so they are coarsely minced. Tie the mustard seed bag to the pan handle so it hangs down inside the pan.  
Put in all the ingredients in the pan, bring it to the boil,  
then turn down so that the mixture simmers gently. Do not cover the pan.  
Stir the chutney occasionally and let it cook down slowly until the mixture is tender and thick.  
Ideally, there should be no liquid left, but make sure it doesn't burn at this latter stage.  
This part will probably take about 1 1/2- 2 hours.

**And finally . . .** place your jars in the oven and turn it on a for a few minutes to heat the jars thoroughly and sterilize them. Bring them out the oven to cool but not get cold and fill them with your chutney. Leave it to get cold, put the lids on.  
Chutney usually tastes better after it has been kept for a week or two - if you can resist it!

Sadly, Grindon Church Community Project cannot supply you with their garden's own green tomato chutney because it has all been eaten!  
The recipe writer does not do metric, hence the ponds and ounces, but is confident that you can work out the conversion if you *do*!

