

# THE CATHOLIC PARISH OF ST PANCRAS, IPSWICH

*Deum diligere et quæ sunt Dei*

'To love God and the things of God'

The Presbytery  
1 Orwell Place  
Ipswich  
IP4 1BD

Tel: 01473 252596  
parishpriest@stpancraschurch.org.uk  
www.stpancraschurch.org.uk



Parish Priest:  
Fr Joseph Welch

Sundays: Yr C  
Weekdays: Yr 2

October is dedicated to  
Our Lady of the Rosary

## Sunday 23<sup>rd</sup> October 2022

30<sup>th</sup> Sunday of the Year  
09:30 — Ernest Layton RIP (F)  
11:00 — Pro Populo

(No October Devotions today)

FR JOSEPH IS AWAY ALL WEEK.  
SERVICES BEGIN AGAIN WITH THE  
6PM MASS ON SATURDAY

## Monday 24<sup>th</sup> October

No MASS

## Tuesday 25<sup>th</sup> October

No MASS

## Wednesday 26<sup>th</sup> October

No MASS

## Thursday 27<sup>th</sup> October

No MASS

## Friday 28<sup>th</sup> October

No MASS

## Saturday 29<sup>th</sup> October

No MORNING MASS

Vigil of the 31<sup>st</sup> Sunday of the Year  
6pm — Holy Souls

### CONFESSIONS:

**Mon — Sat:** 30 minutes before each Mass

**& Sat:** 5pm — 5:45pm

**1<sup>st</sup> Friday:** 7pm — 8pm

**ADORATION:** Sat: 5pm — 5:45pm

**ROSARY:** Mon — Fri: after Mass

**DEVOTIONS TO O.L. OF IPSWICH & S. PANCRAS:** Sat after 10am Mass

**TLM Masses:** 2<sup>nd</sup> Sunday of the month at 8am. (Next 2<sup>nd</sup> Sunday Mass: 13<sup>th</sup> Nov.)

Traditional Latin Masses (TLM) are said according to the Missal used before the Second Vatican Council.

## FR JOSEPH WILL BE AWAY ALL THIS WEEK

and will not have access to e-mails or phone messages. There will be no services at St Pancras while he is away. The church will be open every day from approximately 8am to 6pm (instead of 7am—7pm). The next service in our church after the two Sunday morning Masses will be the 6pm Mass on Saturday evening.

## NOVEMBER DEAD LIST ENVELOPES

Envelopes are now available at the back of church. Write down on a piece of paper the names of your loved ones who have died, and for whom you would like to pray, and place it in an envelope along with a Mass offering, and Masses will be said during November for all whose names are listed. Masses for the Holy Souls will then continue to be said throughout the next twelve months also. Hand envelopes to Fr Joseph or post them through the letter box of the presbytery. Thank you.

1<sup>ST</sup> & 2<sup>ND</sup> NOVEMBER

## ALL SAINTS & COMMEMORATION OF THE HOLY SOULS

Please note that the Mass schedule for Holy Days of Obligation, and a handful of other major feast days, has been altered slightly:

**Masses:** 8am (TLM), 12:15pm, 7pm (sung).

**Confessions** will be heard before each Mass.

**The rosary** will be said after the 12:15pm Mass.

## CONFIRMATION & FIRST COMMUNION CLASSES

begin again, after the school half term holiday, on:

Confirmation Class: Friday, 4<sup>th</sup> November at 5pm.

First Communion Class: Saturday, 5<sup>th</sup> November at 4pm.

**Parish Magazine** The deadline for the next edition of the parish magazine is 1<sup>st</sup> November. All copy to [matilda79r@gmail.com](mailto:matilda79r@gmail.com) by then please. The magazine will include a new feature of Q&A designed especially (but not only) for children: e-mail your questions to the editor and Fr Joseph will try to answer them in the next edition!



## PARISH DIARY

We now have a parish diary on our parish website. Go to the home page, scroll down to 'News,' and click on the link to see what's happening, and when, at St Pancras.

Please consider making a **STANDING ORDER** instead of a weekly cash contribution to the parish. Thank you.

BANK: Barclays ACCOUNT NAME: St Pancras Catholic Church SORT CODE: 20-44-51 ACCOUNT NUMBER: 00775843

St Pancras Catholic Church is part of the East Anglia Roman Catholic Diocesan Trust: registered charity no. 278742

## SECOND COLLECTION TODAY

**Missio (APF)** *missio.org.uk*

Please return red boxes to the sacristy for counting.

\* \* \*

**Date for your diary** There will be Adoration of the Blessed Sacrament all afternoon on Sunday, 20<sup>th</sup> November—the feast of Christ the King—from the end of the 11am Mass until Solemn Benediction at 5pm.



*Venite adoremus*

*Come, let us  
adore Him*

\* \* \*

**Accommodation needed** A Catholic, married couple, recently arrived in Ipswich, are looking for accommodation. Max. £600 pcm. Contact: Fesia 07586514016/07867056918/ fesiajkurian77@gmail.com

**Our next Book Club** meeting will be on Monday, 12<sup>th</sup> December at 7pm when we will discuss *The Word is Very Near You* by Fr Wilfrid Stinissen. Please join us.

**Foundation Governors** for the Diocese of East Anglia's 26 schools are needed. Training and support will be provided. Please consider whether this might be exactly the way in which you could serve the Church locally. Contact Andy Stone, the Director of Schools' Service for the diocese: *andy.stone@rcdea.org.uk*

-----  
**Did you know...?** St Clare of Assisi (1194-1253) is the patron saint of television. When she was too sick to attend Mass, she had a vision in real time, as we say today, of a Mass that was taking place elsewhere. So Pope Pius XII named her the patron saint of television.

\* \* \*

**St. Augustine of Hippo** said, 'This is the way of perfection of a man, to find out his own imperfections.'

-----  
**Sick List**

Prayers are asked for Rosemary Pease, Jim Convey, Simon Marriage, Mary Driscoll, Leighton Scott, Bernie Wood, Graham Wilding, and Larry Crowley.

**Of your charity**

Please pray for the repose of the soul of Fr Martin Orme, Sally Mitchell, Jill Arbon, and all who have died recently, as well for all whose anniversaries occur at this time: Roswitha Beer, Raymond Williams, John Barker, Gwendoline Glover, Santina Capasso, Karoly Jezec, Christina Bateman, Danny Sweeny, Beryl Cutbush, Edith Glanville, Maureen Dalzell, Wilfrid Deneny, William Hargreaves, Amelia Catchpole, Bridget Corrigan, John Starzak, Lilian Studholme, James Fitzpatrick, Evelyn Squire, William Thompson, and Susan Hunt. Eternal rest grant unto them, O Lord, and let perpetual light shine upon them.

*Traditionally, St Raphael's feast day was on 24<sup>th</sup> October.*



*The Archangel Raphael by Bartolome Esteban Murillo (1617-1682)*

O glorious Archangel, St. Raphael, great Prince of the heavenly Court, illustrious for thy gifts of wisdom and grace, guide of those who journey by land or sea, consoler of the afflicted and of sinners: I beg thee to assist me in all my needs and in the suffering of this life, as once thou didst help the young Tobias in his travels. And because thou art the "Medicine of God," I pray thee to heal the many infirmities of my soul, and the ills which afflict my body, if it be for my greater good. I especially ask of thee an angelic purity, which may fit me to be the temple of the Holy Ghost. Amen.

**Gateau St. Raphael — St. Raphael's Cake**

6 egg yolks	3/4 cup sugar
1/2 cup sugar	1/2 tsp salt
1/2 cup flour	1 tsp vanilla
2 cups hot milk	3/4 cup flour
2 TB butter	1/4 cup angelica, chopped
2TB yellow Chartreuse	fine
4 eggs, separated	powdered sugar

1. Beat egg yolks in a 3-quart saucepan for 5 minutes. Gradually beat in 1/2 cup sugar and continue beating for 3 minutes or until mixture is lemon coloured and forms a ribbon when beaters or whisk is lifted out.
2. Beat in 1/2 cup flour a little at a time. Then beat in milk a little at a time. Bring mixture to a low boil and continue to boil for 5 minutes, stirring constantly. Remove from heat and beat in butter. Stir in Chartreuse.
3. Cover with plastic wrap to prevent skin from forming. Chill in refrigerator at least 6 hours.
4. Preheat oven to 400° F. Butter sides and bottom of a 15"x10" jellyroll pan. Line pan with wax paper and butter top of paper.
5. Beat 4 egg yolks for 5 minutes. Gradually beat in 3/4 cup sugar and continue beating until mixture is lemon coloured and forms a ribbon when the beaters or whisk is lifted out.
6. Beat egg whites until and salt in a separate bowl until stiff. Beat in vanilla. Pour yolk mixture over egg whites and fold in gently. Sprinkle mixture with flour and angelica and fold in gently. Pour batter into jellyroll pan and spread evenly with a spatula.
7. Bake cake for 10 to 12 minutes, or until lightly browned. Sprinkle powdered sugar over a muslin or "flour sack" towel and turn out cake on powdered towel Cool for 4 hours.
8. Remove waxed paper from cake. Sprinkle with powdered sugar and chill 4 hours before serving.