

The Parish Church Magazine of  
St. Andrew's • Deal • Kent



*Spring 2026*

# *The Lantern*

*A season of hope, renewal,  
resurrection and new beginnings*



**SUMMER FAIR Saturday 27th June 2026, 10am-1pm**

*Please visit us at [www.dealstandrews.co.uk](http://www.dealstandrews.co.uk) & Facebook*

# Who's Who in the Parish

---

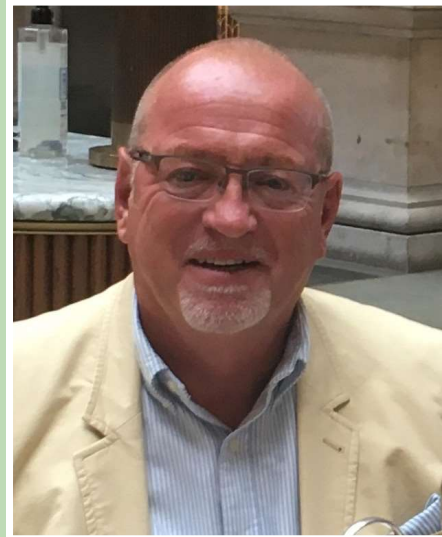


**Churchwarden**

Sharon Ball

**07792 984739**

**sharon.parr@outlook.com**



**Churchwarden**

Lionel Ball

**07717 346674**

**lionel300860@hotmail.com**

**Hall Bookings: Rita Hewitt 01304 381462**

**Director of Music: Tim Woodhead**

**Safeguarding Co-ordinator: Paul Harrison 07780 665261**

**PCC Treasurer: Ron Bramwell**

**Lantern Editor: Joseph Dublin lanterneditordeal@gmail.com**

**Public Relations Officer: Paul Craven paul.craven@me.com**

**Parish Office:**

**St Andrew's Church, West Street, Deal, CT14 6DZ**

**Telephone: 01304 381131**

**Email: standrewsdeal@gmail.com**

**www.dealstandrews.co.uk**

# GREETINGS from the Editor



Welcome to the Spring edition of The Lantern, the Parish magazine of St Andrew's church in North Deal.

I do not know about you, but I am looking forward to sunshine in March. I am also looking forward to lent as it can be a time of blessing, as we prepare for the events of Holy Week and indeed the Resurrection on Easter Sunday.

I wonder how are you engaging with lent this year? Are you taking on an activity for each day in lent or indeed giving something up? Fr Roger on page 6, shares what he is doing and how you can be involved. Whatever you decide, The real question is how will it deepen our faith? How will it bring us close to God. Laura and her son James Thomson share what steps they have taken to strengthen their faith on page 12.

There are many signs of Spring in the life of the church, with numerous, new green shoots. Increasingly, new folks at worship, excellent church events and a lot of activities around the church and its buildings. We welcome Paul Craven who recently took on the role of Public Relations Officer and made significant contributions to the mission of the church and who has agreed to be the new Editor of The Lantern. 'Love is in the air...' I think a disco hit back in the late 1970's. Many will remember it, but can you remember who sang it?

March is traditionally a time of change, not only in the weather but with the season of Lent beginning in February. Easter is early this year. Not only is there change in the seasons, but also the church calendar. See page 4, for all services, especially those throughout Holy Week. On page 13, Fr Stephen extends a warm welcome to participate in the Wallsingham Mass and pilgrimage.

Despite your personal challenge of lent, remember, God doesn't invite us to be successful, brilliant or influential, he calls us to be faithful. In this time of change, in the seasons, church life, in society and the world, God continues to call us to follow his teaching and to be faithful. Have a wonderful and Happy Easter.

*Joseph Dublin*  
Editor

---

## CONTRIBUTORS:

Fr Stephen, Fr Roger, Lionel Ball, Sharon Ball, Laura Thomson, James Thomson, John Harper  
Sue Harper, Chris Hobbs-East

---

# Church Services Calendar

## Spring 2026

### Regular services:

Sunday	11:00am	Sung Mass
Monday	8:00am	Morning Prayers
Wednesday	9:30 am	Mass followed by coffee and raffle
Friday	7.00pm	Evening Prayers

Healing Mass will continue on the last Sunday of each month

### Special Services During the Spring Months:

**MARCH:** Saturday 7th - Walsingham Cell Mass, 11.00 am  
Sunday 29th - Palm Sunday, 11.00 am

**APRIL:** Thurs 2nd - Maundy Thursday, 7.00 pm  
Friday 3rd - Good Friday, 12 noon  
Friday 3rd - Good Friday, 2.00 pm  
Saturday 4th - Holy Saturday, 8.00 pm  
Sunday 5th - Easter Day, 11.00 am

**MAY:** Saturday 2nd - Walsingham Cell Mass, 11.00 am  
Saturday 2nd - Blessing of the sea,  
followed by tea and cakes in the church hall, 2.00 pm  
Thursday 14th - Ascension Day, 9.30 am  
Sunday 24th - Pentecost, 11.00 am  
Sunday 31st - Trinity Sunday, 11.00 am

*A priest is available for confession after each Sunday Mass or other times by appointment*



## Social Events Calendar



### Coffee Morning

Every Wednesday  
9.30am - 11am

### Coffee Concert No. 74 Monday 27th April at 11:00am

A large, appreciative audience gathered in August 2025 to listen to Lord Gawain Douglas reciting T.S. Eliot's Four Quartets.

We welcome his return this year with Eliot's earlier masterpiece of **1922, The Waste Land**, one of the most important English language poems of the 20th century.



### Lent Course

*"Smells and Bells, what is that all about?"*

EVERY WEDNESDAY DURING LENT  
11AM-12NOON

STARTING FEBRUARY 18TH UNTIL APRIL 1ST

WEEKS WILL CONSIST OF:

1. WHY RITUAL?
2. THE MASS
3. THE BLESSED SACRAMENT
4. BAPTISM
5. HOLY THINGS
6. SANCTIFYING TIME
7. HOLY SEASONS

ST ANDREWS CHURCH HALL  
WEST STREET, DEAL, CT14 6DY  
[WWW.DEALSTANDREWS.CO.UK](http://WWW.DEALSTANDREWS.CO.UK)

*Everyone is invited to attend Friday Mid-day Mass and then Lent lunch (free) at St Thomas church in Deal all through Lent.*

## SUMMER FAIR

Saturday  
27th June

10am-1pm

---

# Father Roger Writes:

## What are you giving up for Lent?



Lent is the Springtime of the Church and the time of preparation for Easter. During this season some people fast by giving up something for Lent's forty days (forty-six if you include the Sundays). As is my custom, I am giving up all alcohol for Lent. It is important to remember the other side of fasting is alms giving. That is giving to charity the money that you save. What I shall save I will donate to The St Lazarus Charitable Trust for its work with those suffering from leprosy (because I am a chaplain of The Military and Hospitaller Order of Saint Lazarus of Jerusalem which has from the time of the Crusades has worked with lepers and whose charitable trust this is).

To encourage me, as in previous years, the people of St Andrew's Church are very generously sponsoring me. My local Commandery of the Order has pledged to raise £2,400 this Lent for the treatment of at least 100 children suffering from leprosy in various parts of Africa. Whatever we raise will be gift aided. I therefore hope that when you decide what it is you are going to do without this Lent, you will also think about how much money you can raise for a good cause, or perhaps even sponsor me!

*Fr Roger*



# SAM BOWDITCH

CARPENTRY

As a carpentry company we offer a wide range of carpentry and joinery services based in the local and surrounding areas, and have been doing so for a number of years.



We've worked closely with residential and commercial customers, project managers, architects, interior designers, estate agents, care homes, schools and children's nurseries.

Give me (Sam) a call on Mob: 07383691823 or message me via Facebook, to discuss your next projects as well as minor or major repair.

## Sponsor a Memorial Flower Arrangement

What better way to celebrate the memory of a dear departed loved one than to sponsor a beautiful flower arrangement in the church.

**If you are interested please contact:  
Sharon (churchwarden)  
on 01304 381131**



## ST. ANDREW'S HALL HIRE

Have you considered our hall for your special occasion/regular club meeting?

Fully Equipped Kitchen - Toilets (inc. disabled & baby facilities)

**£13.50 per hour**

**Please call Rita Hewitt on 01304 381462**

---

## HOLY & HERETICAL

### History of the Hot Cross Buns

*Hot cross buns, hot cross buns!  
One ha'penny, two a'penny, hot cross buns!  
If you have no daughters, give them to your sons,  
One ha'penny, two a'penny, hot cross buns!*



Today we have an interesting version in the nursery rhyme – where we sing ‘One a penny, two a penny . . .’ I never understood the commercials around this rhyme, but of course its transposed from one a half-penny two a penny and what if you have neither sons nor daughters? I suppose you eat all the bun’s yourself !

#### **A Rich Tapestry of Tradition**

The hot cross bun’s origins can be traced back centuries, intertwining with religious and cultural traditions. Evolving from ancient pagan bread makings, later adopted by Christians to symbolise Jesus’ crucifixion. With the spices representing, embalming spices and the cross marking Good Friday.

The ancient Greeks, Romans, and Egyptians all had their own versions of sweet, spiced breads often adorned with symbolic markings for Worship. Those spiced buns adorned with crosses in April were made for the goddess Eostre (where Easter get its name) to honour gods and / or to mark seasons, predating Christianity.

By the middle ages, monks started making spiced buns with a cross to commemorate Jesus crucifixion, especially available on Good Friday, using spices to symbolize the burial spices.

It is also believed that these spiced, fruit-filled buns first emerged in England during the Middle Ages, with their signature cross symbolizing the crucifixion of Jesus Christ. Originally enjoyed exclusively on Good Friday, hot cross buns soon became a staple of Easter celebrations, symbolizing new life and rebirth.

Beyond their delicious taste and soft, fragrant texture, hot cross buns are steeped in symbolism. The spices used in their preparation, such as cinnamon, nutmeg, and cloves, represent the exotic gifts presented to baby Jesus as well as the spices once used in burials.

The reason that Good Friday is the day these buns are traditionally baked, again goes back to Tudor times, when the sale of spiced buns was illegal, except on Good Friday, Christmas and at funerals.



Eostre, goddess of spring, dawn, and fertility, associated with new life, hares, and eggs, believed to be the namesake for Easter. She was first documented by the 8th-century monk Bede, who noted that April, or Eosturmonath, was named in her honor.

But why do we call them ‘hot’ cross buns? We don’t actually eat them hot that often. They were simply called cross buns, until that famous nursery rhyme was written sometime in the eighteenth century.

**World’s Largest Hot Cross Bun:** In 2013, a team of bakers in Australia set a Guinness World Record for creating the largest hot cross bun ever made. Weighing in at a whopping 168 kilograms (370 pounds), this colossal bun measured over three meters (just under 10 feet) in diameter. It took 90 minutes to bake and required a staggering amount of ingredients, including 1,000 kilograms of flour, 100 liters of milk, and 200 kilograms of dried fruit.

**£1,000 hot cross bun** In 2018, a bakery in London set a new Guinness World Record for the most expensive hot cross bun ever sold. This extravagant bun was adorned with gold leaf and diamonds, making it a luxurious treat fit for royalty. It was sold for a staggering £1,000 with all proceeds going to charity.

**The Royal Seal:** In 1592, Queen Elizabeth I of England decreed that hot cross buns could only be sold on Good Friday, Christmas, or for burials. To enforce this law, bakers were required to obtain a special license from the Crown. This tradition persisted for several centuries, with bakers proudly displaying the royal seal on their hot cross buns.

#### **Ancient Beliefs:**

The baking process was popularized in England by monks in the 14th century and in 1592, Queen Elizabeth I restricted sales of spiced buns to holy days, such as Good Friday, Christmas and funerals. This was due to religious tensions and potential misuse of the buns perceived powers in the 16th century. Thus the spiced buns in England became deeply tied to the Easter traditions and superstitions, like warding off evil or curing illness, with their first recorded mention in a 1733 almanac. It was believed that spiced buns baked on Good Friday wouldn’t mould all year, could protect sailors from shipwreck and a kept bun could cure illness.

Today we see them everywhere at this time of year.... in a host of flavours from the traditional to the bizarre! Enjoy.

**PUBLIC**



**HOUSE**

# DEAL HOY



**BEER GARDEN-COVERED & HEATED-LOCAL BEERS, SPIRITS & GREAT WINE**

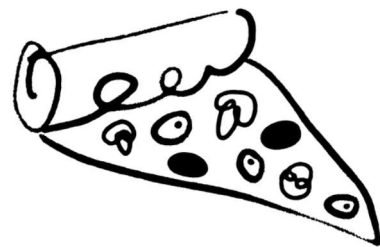
**NOW SERVING...**

**THURSDAY 5-9**  
**FRIDAY 5-9**  
**SATURDAY 1-9**

*Scout*

**PIZZA**

**SOURDOUGH  
LOCAL INGREDIENTS**



**LUMO  
TECHNOLOGY**



**REPAIRS & SALES**

- ☑ Phone Screens & Batteries
- ☑ Apple Repairs
- ☑ Buy & Sell Tech
- ☑ Tech Support
- ☑ Health Checks
- ☑ PC & Laptop Repairs

**01304 764154**

[www.lumotech.co.uk](http://www.lumotech.co.uk)

154 High Street, Deal, CT14 6BG

**KAREN'S HOME  
HAIRDRESSING SERVICE**



I have extensive knowledge and experience within the hairdressing industry, from classic styles such as shampoo & sets, perms, colours, hair up dos & cuts, to more up-to-date styles.

All at affordable prices:  
**FREE** Consultation & Advice!

**Contact Karen on 07969 790604**

*Day & Evening Appointments Available*

---

## The Power of Prayer



Creator God, at the start of this new season when thoughts turn again to beginnings, starting afresh, new leaves and turning skeletons free from cupboards, be with us as we gaze into the distance of fresh mission grounds, of hopes and dreams, opportunities for service, challenges and uncertainties.

Take our fears and turn them into strengths. Take our lack of faith and empower us, through the Spirit who breathes life into this world, whose presence is reflected in the icy chill of winter's breath, as well as the comforting warmth of a spring and summer breeze.

Walk with us into this new season of opportunity.

### WOULD YOU LIKE TO RECEIVE A DAILY PRAYER?

A prayer for today and each day, said silently or out loud can refresh and recharge you and your soul as you prepare for the days challenges ahead.

To subscribe text: **Prayer to 07942 114321** or email **lanterneditordeal@gmail.com** alternatively write to: Editor, The Lantern, St Andrews Church.

## TERESA HAIR FASHIONS

Teresa Hair Fashions is a little retro salon on the High Street of Deal.

Teresa has owned the salon for 35 years - it's a lovely warm and welcoming salon.

Teresa, Rebecca and Rosemary, work well together like a little family.

We like to welcome all new clients to the salon, as well as seeing all our lovely regulars.

**We are open from Tuesday – Saturday 8:30am to 4:30pm**

Monthly offers from selected stylists are on our Facebook page or the A-Frame board outside the salon.

*Any colour service will need a skin test 24 hours prior to appointment for new clients*

**Please call 01304 369118 to book an appointment (we don't always see Facebook)**



---

## GETTING CONNECTED:

*We went into the community and asked people about their relationship with Christ. In this edition of The Lantern, Laura Thomson and her son James Thomson share their recent experiences of Baptism and Confirmation.*

### Finding Faith – Or Does Faith Find Us

*Laura Thomson writes:*

I was baptized and confirmed at St Andrew's Church at the age of 46, this was not a decision made lightly.

Earlier in my life, faith felt distant. Something I respected but did not fully understand or claim as my own.

Spending time at St Andrew's changed all that. Through worship, conversations and quiet moments of reflection, I began to feel not pressured, but gently invited to consider, what having faith was all about. It became a place where my questions were welcomed and where faith felt lived rather than assumed.

Choosing to be baptized and confirmed as an adult was a conscious and deeply intentional step. A decision that continues to shape my life as well as my experience and encouraged humility and trust rather than habit or expectation.

My decisions, acknowledgement and sacraments marked a turning point in my life. Creating memorable moments of commitment, gratitude and belonging.

Being received into St Andrew's did not feel like arriving late, but like arriving when I was finally ready. St Andrew's is a place I now call my spiritual home and where I look forward to continuing and strengthening my journey of faith.



*James Thomson writes:*

Ultimately, my journey to Christ is a unique, personal experience that sometimes combines both seeking and being found. For me, the process brought knowledge, comfort, hope and meaning to my life thus far.

I wanted to be baptised and confirmed, so that I could focus more on my relationship with God, Jesus Christ, the Holy Spirit and Christianity.

The reason why I chose to be baptised and confirmed at the age of twenty one (21), was because of the warm welcome that I received from individuals as well as the indescribable feeling St Andrews as a church gave me each time I visited. It just felt like it was and is the right path for me as well as there being no age limit to being baptised, confirmed and creating / developing my relationship with God.

---

# WARM WELCOME



A very warm welcome goes out from all at St Andrew's, to Inigo Mckay, Emma Helme and Caryll Dowthwaite who recently joined the team of Servers. Your contribution to the ongoing work of the church is highly valued, respected and very welcomed.

What a wonderful way to develop further your spiritual journeys.

*Everyone is very welcome to attend the Mass and join the pilgrimage.*

## THE WALSINGHAM MASS - A SPIRITUAL PILGRIMAGE

St Andrew's church and parish has a close association with the national Shrine of Our Lady at Walsingham in Norfolk.

The Lady Chapel in St Andrew's church contains an image of the Blessed Virgin Mary with Our Lord Jesus Christ which is a copy of the ancient and much loved image in the Holy House in the Shrine at Walsingham.

A special Mass is offered in our Lady Chapel every first Saturday in the month for the work of the Shrine in Walsingham. It is followed by the recitation of the Rosary.

Around the world many churches have similar arrangements and these are called 'cells' of the Shrine so that devotion to the Blessed Virgin Mary can be encouraged and spread across the globe.

Each of the 'cells' are a spiritual link with Walsingham. Every year in May (Mary's Month) members of our parish make a four day pilgrimage to the Shrine in Walsingham. It is a beautiful and enjoyable place and Individuals and groups from all over the world can visit the Shrine throughout the year.

Here in St Andrew's our monthly Mass and Rosary is a spiritual pilgrimage to Walsingham. We pray the same prayers that are used at the Shrine and across the globe.

Everyone is very welcome to attend the Mass and join the pilgrimage.

Everyone is invited to light a candle here in our Lady Chapel.

Mary is at the heart of our faith and love of her Son, Our Lord Jesus Christ.

# CONNECTING ACROSS THE COMMUNITY

## THE ST LAZARUS CHARITABLE TRUST

The St Lazarus Charitable Trust was established on 1 March 1983, with several objectives, such as to bring about the relief of poverty and sickness as well as the relief of the disabled. But in particular, to help and support those in need, especially those suffering from leprosy or similar diseases in addition to the advancement of the Christian Faith.

All through its history the Trust has been associated with leprosy and has concentrated on the treatment and rehabilitation of leprosy sufferers and continues to do so. However, the general public impression is that leprosy no longer exists and therefore there is no need for further help or support. This could not be further from the truth.

### *So what is Leprosy?*

Leprosy (Hansen's disease) is a chronic, curable infectious disease caused by *Mycobacterium leprae* bacteria, affecting skin, peripheral nerves, eyes, and respiratory tract. The incubation period of the disease is very long; the treatment is concomitantly slow, and determining whether a patient is cured of leprosy may well take as many years as to decide that a patient is cured of cancer, or even longer.

When the first really cheap and effective treatment for leprosy was introduced in 1946, no relapse cases were observed for about 10-15 years. When these appeared they were shown to be the result of specific drug resistance, the drug having been administered on its own. However, in 1980, after extensive research, a modern multi-drug treatment was devised which appeared to rule out any drug resistance, provided the drugs in the new treatment were taken properly. Therefore, we ask for your continued support of our work via Father Roger and his challenge during Lent and seek your prayers to help bring about an end to leprosy.

### A PRAYER FOR THE ENDING OF LEPROSY AND ITS COMPLICATIONS

O God, whose Son our Lord Jesus Christ went about doing good and healing all kinds of illness; continue that his gracious work among us today; inspire those around the world who care for those with leprosy, who seek to prevent its continued spread and all those whose skills and compassion is improving the lot of those who suffer; and through them advance the purpose of your love, through Jesus Christ our Lord. Amen.



## SEASON'S EATING

# Best-Ever Hot Cross Buns

### INGREDIENTS

300g raisins  
300ml warm milk  
2 x 7g sachets instant dried yeast  
2/3 cup (160g) brown sugar  
4 1/2 cups (675g) baker's flour (bread flour), plus 1/3 cup (50g) extra  
3 tsp mixed spice  
1 tsp ground allspice  
1 egg  
100g unsalted butter, chopped, softened  
Finely grated zest of 1 orange  
2 tbs orange marmalade (or other jam)



### METHOD

1. Place raisins in a medium bowl and cover with boiling water. Stand for 30 minutes. Drain and set aside to cool.
2. Place warm milk, yeast and 1 tsp sugar in a medium jug and stir with a fork until combined. Stand for 5 minutes or until frothy.
3. Place flour, remaining sugar, spices, yeast mixture, egg, butter, orange zest and soaked raisins in a stand mixer fitted with the dough hook. Knead for 3-4 minutes until dough comes together and is soft and elastic. Transfer to a lightly greased bowl and cover with a clean tea towel. Set aside for 1 hour or until doubled in size.
4. Preheat oven to 220°C/200°C fan-forced. Line a 20cm x 30cm slice pan with baking paper.
5. Turn out dough onto a clean work surface and divide into 12 even balls. Place in prepared pan, cover and set aside for 30 minutes or until risen by half.
6. Place extra 1/3 cup (50g) flour in a small bowl with 3-4 tbs water and mix to form a smooth, thick paste. Place in a zip-lock bag with a hole cut in the corner and pipe crosses on the top of each bun. Put tray in the oven, reduce temperature to 200°C/180°C fan-forced and bake for 30 minutes until golden brown.
7. Mix marmalade in a small bowl with 1 tbs boiling water (strain if you wish) and brush over the warm buns.
8. Serve warm with lots of butter, and store any leftover buns in an airtight container, then toast the next day.



# TOWER

DESIGN AND PRINT LTD

For ALL Your Printing And Promotional Requirements

**CORPORATE CLOTHING  
LEAFLETS • BUSINESS CARDS  
PARISH NEWSLETTERS  
BUSINESS STATIONERY  
MUGS • PENS**

**07733 108530 • 01304 389174  
Garry@towerdesignandprint.co.uk**



[www.towerdesignandprint.co.uk](http://www.towerdesignandprint.co.uk)