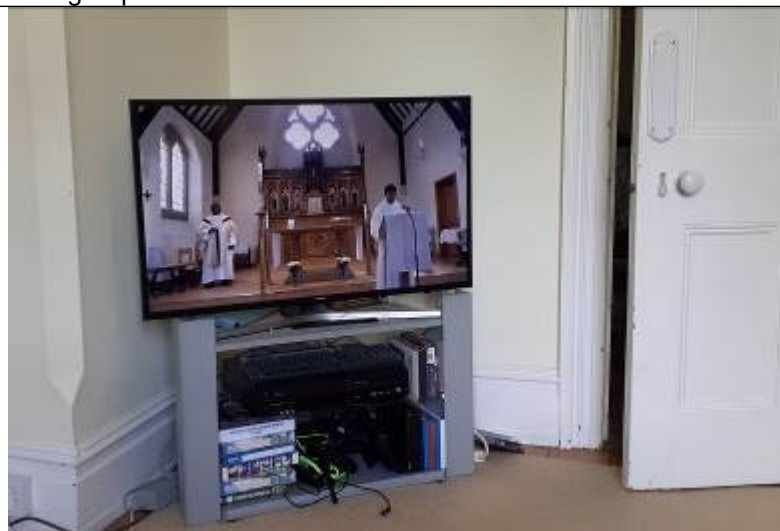




Fr Naz leading Exposition at the end of YouTube Mass. Parishioners may now make an Act of Spiritual Communion during Exposition at the end of YouTube Mass.



Last week over 40 people tuned in for Mass and there have been a total of 118 views this week.



The Craig Family tune in for Sunday Mass.



The Wood Family tune in for Sunday Mass.



Barbara Innes's funeral was on Friday and the family shared a lovely collection of photos online. We include a selection here and give thanks for her long association with St Joseph's Parish.







The Morgans Family having fun in the pool.



Helen and Philip Morgans celebrate their anniversary with a picnic on the common.

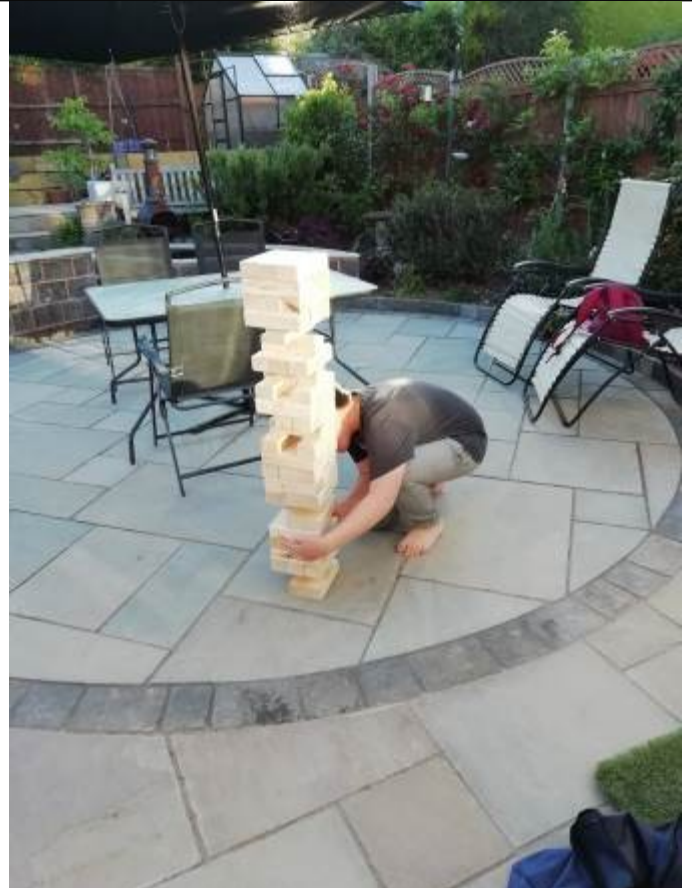


Amelia Morgans playing cricket on the drive.



Liz & Chris Burger send a bouquet of roses from their garden.





The Wood Family (well, Adrian mostly) have completely re-landscaped their garden during lock down and feel very blessed to have time to enjoy it.

A stunt plane flying over Malvern last week, finished his display with a heart over the Wood Family's house.





The lower slopes of Bredon Hill.



The Craig Family walking past poppies on Bredon Hill.



Viv and Alan picnicking on the Old Hills.



Viv's and Alan's shadows on an oak tree at the end of Thursday's Clap for Carers.





On St George's day Anne and Paul Lewis went traditional, lit their outside bread oven and made pizzas and bread galore.



26 months after buying old chairs from Malvern Theatres, Anne and Paul Lewis finished renovating and upholstering them in April.



The Wood Family's Rhubarb and Elderflower cake made with rhubarb from the garden.



Paul Lewis repairing the grandfather clock from the presbytery.



The internal workings of the clock.



The empty grandfather clock case is still in the hallway of the Presbytery.



Luca Mainini getting ready for a game of Tennis with his mum.





Peter Armstrong cleaning and repairing his military models.



Peter Armstrong's model of a 15<sup>th</sup> century Taisho.



Peter's model of a Private 72<sup>nd</sup> Seaforth Highlanders, Afghanistan, 1880.



Peter's model of a French Dragoon 6<sup>th</sup> Regiment, Waterloo.





'Before' and 'After' pictures of the Craig Family's Chocolate Vinegar Cake

### Vinegar Cake

*"My family has made this cake through four generations, and it's the first cake I ever made. I was 9 years old, and my mom asked me to make the cake for them to take to a party. She gave me the recipe and went to take a bath. I must have gone to the bathroom door a dozen times to ask questions, but I baked up one really moist cake. The ingredients are simple—you have them in your pantry."—Julie Legg, McCook, Neb.*



**Don't let the odd recipe name dissuade you from making this cake. Vinegar is used in many cakes and reacts with the baking soda to create a moist and tender crumb.**

- 1½ cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 3 tablespoons cocoa, plus more for dusting cake
- 1 tablespoon vinegar
- 1 tablespoon vanilla extract
- 1 cup warm water
- 6 tablespoons vegetable oil

1. Preheat oven to 350F.
2. Mix dry ingredients together. Make a well in dry ingredients and add wet ingredients. Mix well. If the batter isn't very loose, add just a bit more warm water, 1 tablespoon at a time, until you get a thin batter. This will make a very moist cake.
3. Pour into an 8- or 9-inch square pan. Bake 25 to 30 minutes, until a wooden pick inserted in the center comes out clean. Let cool and dust with cocoa. Serves 16.

*Per serving: 141 calories, 5g fat, 0mg chol, 1g prot., 22g carbs., 0.5g fiber, 152mg sodium*