

"It's been a bit of a long shift," is what the foreman said. His words, they gave us such a lift for we had thought them dead;

The 33, for 69 days buried underground

Inside a gold and copper mine; once lost, they'd now been found.

The mine – San José was its name, for trust in Christ is strong In Chile. Though you'd think they'd blame conquistadors for wrong

Committed when they stepped ashore to kill, enslave, and search

For treasure – Blessed are the poor – they also brought the Church.

The 5th of August 2010 was when it all began;

Rocks fell, the shafts were blocked, and then those miners, to a man,

Incredibly, their lives were spared, as birds from traps are freed. But how? A plan, which few folk dared imagine could succeed.

For well over 2,000 feet of rock, most would presume, Above their heads would have them beat; would surely spell their doom.

And yet by San Lorenzo, skill, luck – families had to shout – Divine and superhuman will, eventually they're out.

Before that happens, their supplies, though – meagre is the word –

And so there's great relief – surprise – when drilling, sounds are heard

Of banging on Day 17 as, like a needle in

A haystack, the bit finds them lean, but living. Though they're thin,

'We're fine,' they write beneath the earth, now knowing that their wives

And friends can help them – joy and mirth – to eat, and save their lives.

And so they do as with that vent, a capsule called a *dove* Can now be used. Supplies are sent, and messages of love.

When, to inspire them Chapter 28 of Job, a song Of praise for miners which says when in peril and we long For safety – if we're filled with dread – it always helps to look To God, their Pastor may have read – true words from the Good Book.

For now, though, liberty's something that nobody is able To promise; as by thread (or string) these lives hang. Even cable

Would not suffice. The rocks could shift at any time again When all the best attempts to lift the men would be in vain.

And what is more, they need a channel that is wide enough, And carriage to transport a man through rock that's really tough.

But this they paint red, blue and white, the Nation's colours – wise –

And call the Phoenix that it might raise, resurrect and rise.

Then, as a billion people hold their breath, and fear the worst,

This story that will be re-told for years concludes. The first Man does emerge; he kneels in prayer; his wife hands him, as all

The Church bells ring, the Virgin Mary woven on a shawl.

And then, much later (how we smiled), someone who couldn't wait

To meet – embrace – his newborn child, emerges. Celebrate!

He is the 32nd. Bless! But what then helped him cope: The couple went and called her Esperanza, which means Hope.

And hope is what all miners need, when each year thousands perish;

All mainly due to unsafe greed, when we instead should cherish

The lives of those who dig for ore, for while we all love bling And coins, we know we could pay more – a ring is just a ring.

Easter at Busby Parish Church

Palm Sunday 25 March, 11am Sunday Worship

Joint Services with Greenbank and Williamwood Churches: Spy Wednesday 28 March, 7pm at Williamwood Church Maundy Thursday 29 March, 7pm (Communion) at Greenbank Church Good Friday 30 March, 7pm at Busby Church

Good Friday Pilgrimage: **Netherlee Church** 7am 8am Stamperland Church 9am St Aidan's Church Williamwood Church (Refreshments) 10am 11am **Greenbank Church** 12noon St Joseph's Church (Stations of the Cross) 1pm Cartsbridge Church 2pm **Busby Church** 3pm Carmunnock Church (Refreshments)

Easter Sunday 1 April, 11am Sunday Worship



Busby Bakes

Simnel Cupcakes Makes 12

Simnel cake was traditional given by girls working in service to their mothers when the returned home on Mothering Sunday. After the Second World War and the demise of houses employing servants the cake became associated with Easter.

It usually has 11 balls of marzipan on top to represent the disciples minus the traitor Judas.

This recipe is a much lighter version of the traditional cake, which has a layer of marzipan in the middle. If you are not a fan of marzipan these cakes would be lovely drizzled with some icing made from icing sugar and orange juice.

Happy Easter Everyone

INGREDIENTS

3 eggs 150g soft margarine 150g caster sugar 5ml orange extract or zest of one orange 150g S.R. Flour 5ml baking powder 5ml mixed spice 70g mixed fruit 250g marzipan





METHOD

- 1 Preheat the oven to Gas 5/ 190°C. Arrange 12 paper cases in a muffin tin.
- 2 Beat the eggs in a jug.
- 3 Cream the margarine, caster sugar and orange extract or zest in a large bowl.
- 4 Sieve in the flour, baking powder and mixed spice.
- 5 Add the egg and beat the mixture until soft, light and creamy.
- 6 Fold in the mixed fruit.
- 7 Carefully divide the mixture evenly between the paper cases.
- 8 Bake for 12 15 minutes until well risen and springy to the touch.
- 9 Roll out the marzipan and cut out 12 circles big enough to cover the tops of the cakes. Roll some of the excess marzipan into 12 small balls about the size of a marble.
- 10 Place a marzipan circle and ball on top of each cake when they are still hot and briefly brown under a preheated grill until the marzipan is golden.

