

Talking Story at St. Jude's

St. Jude's Episcopal Church
News Magazine

5/1/2015

Edition 5 – Volume 1

St. Jude's Time Hawaiian Coffee

By Don Hatch, Contributing Editor

When you enter St. Jude's Church, you may notice a large basket containing bags of Coffee and Macadamia nuts by the front door. The coffee is labeled "St. Jude's Time Hawaiian Coffee."

No, St. Jude's doesn't have fields of coffee plants or even a coffee roaster, but our next door neighbors Francisco and Adriana Lobos do, and they keep the basket full of fresh roasted

coffee and macadamia nuts as their church tithes.

Francisco and Adriana grew up in Guatemala and from the time Francisco was a child, he worked at growing and roasting gourmet coffee.

I asked him how young he was when he started working with coffee; he said some of his earliest memories involve working in his families coffee business.

Francisco and Adriana moved to Hawaii in 2001 and when the coffee company he worked for shut down in 2006, they moved to Ocean View, and opened their own coffee business. They buy Kona and Ka'u coffee from local growers and also import coffee beans from other places like Guatemala and Columbia.

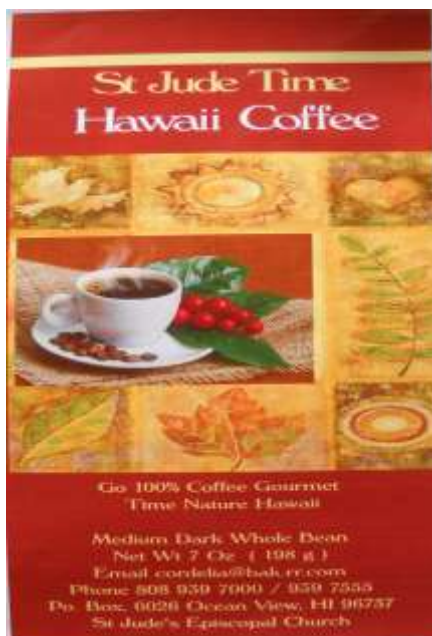
Francisco and Adriana do everything in the mill, from processing the raw fruit from the local coffee growers, to blending different types of beans together, and then roast-



Francisco Lobos, with locally grown bags of coffee cherries

ing the beans, This picture shows two of their coffee roasters.

See "Coffee" on page 2



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And a whole lot more!

**Grab a cup of St. Jude's
coffee & enjoy.**

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Then they package the finished products, label the bags for each specific buyer, and ship the products.



Several of their buyers are in Washington State, but one of their biggest buyers is the Fiesta Markets in Texas.

This is a family business and today Francisco, and his wife Adriana are doing the job he was trained to do from early childhood, while Javier and Manuel are learning the family business.

Last week I was working in my front yard and a building contractor working on a new house in the next block above my house stopped by to help. He also has a small coffee farm in Kona and after he told me his coffee plants needed more rain. I asked if he knew the folks with the coffee business next to St. Jude's church. He said "That's Francisco – He's really a nice guy. When I was first started raising coffee he helped me a lot. He also bought my coffee."

Hawaii is best known for its Kona Coffee and if you wonder what the difference is between Kona coffee and St. Jude's coffee, the short answer is a little over five miles.

Coffee Lesson

Kona Coffee: Not many people know the difference between Kona coffee and St. Jude's coffee. The Big Island is made up of nine districts. Kona is probably the best known because their Kona coffee has been marketed worldwide for over 160 years.

Ocean View is located in the Ka'u District which is the next district south from the South Kona District, and St. Jude's is a little over five miles from the border for the South Kona District. If Francisco's business was six miles northwest, in the South Kona District, it would be Kona Coffee. Therefore, the difference between St. Jude's Hawaiian Coffee and Kona Coffee is a little over five miles.

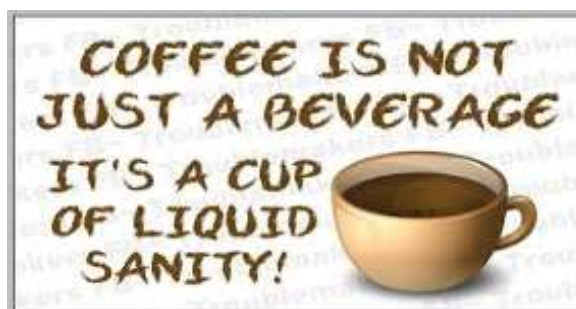
Francisco said there is actually a big difference in taste between Kona coffee and other coffees. Kona coffee is milder with low acid and by blending it with other coffee it helps create a smooth gourmet coffee

with lots of flavor. Ok, maybe the difference between St. Jude's coffee and Kona coffee is more than just a few miles. St. Jude's coffee is actually a blend of gourmet coffees that Francisco has created for us, and we love it.

History: Coffee was first grown in the Kona Districts in 1828, but the history of "Kona Coffee" really began in 1850 when Henry Greenwell came to Hawaii and started growing and marketing his coffee as "Kona Coffee". At the 1873 World's Fair in Vienna Austria, he received an award for his Kona Coffee.

The Kona area has a unique environment for growing coffee with its volcanic soil, mild weather, and frequent gentle rain. Kona Coffee is known for its mild and subtle flavors and it commands premium prices far above similar coffees of the world. Some coffee growers in other parts of the world have tried to market their coffee as Kona Coffee so they could get the higher prices. After Hawaii became a state in 1959 Hawaii established laws defining that only coffee grown in the two Kona Districts can be called "Kona Coffee" and patented the "100% Kona Coffee" label.

When the sugar plantations started closing in 1980's, many were converted to coffee plantations. Today some of the coffee is grown on those plantations, but there are hundreds of small growers and most Kona coffee is grown and hand-picked on those small private farms.



Editor's note – While Kona Coffee may be patented and more famous, Ka'u Coffee is the up and coming "Cinderella Coffee" of Hawaii. Over the past five years, Ka'u Coffee growers have received national and international recognition, and true coffee connoisseurs recognize a Ka'u coffee blend to be superior to many other top tier coffees. Give St. Jude's Time Hawaiian Coffee" a try – and you will be amazed! It is the best deal on the island!



Around the church yard

By Contributing Editor Don Hatch

Work continues at painting the church and we are finally nearing the end of this project.

In case you wonder why it's taking so long to do a simple job like painting a building, the church is used by someone almost every day of the week (see the schedule posted in this newsletter); so, we have to schedule our work so we don't interfere with their activities. Doing work around St. Jude's is something like changing the fan belt on a car with the motor running.

We also finished replacing all of the glass in the sliding doors and windows around the meeting hall. We learned they had sheet glass installed when one broke during a fundraiser. Now they all have tempered glass which is much harder to break, and if one does break it will shatter into small pieces which minimize the chance of anyone getting cut.

Our next major project is to repair and replace the boardwalk on both sides of the church. The boardwalks are located on each side of the church and since the only way into the church is across the boardwalks, this job will have to be split into at least two jobs. We can use one side to get in and out of the church while working on the other.

Free Dog Spay/Neuter Clinic: While most organizations use St. Jude's facilities each weekly, we have a few that use our facilities less frequent. One of those is the Free Dog

Neuter clinic that holds clinics here as needed, usually quarterly.

The next Spay & Neuter Clinic will be held May 26th at St. Jude's. While services are free, you must make an appointment by calling 808-333-6299 .

They need to know how many dogs to prepare for and how much help they will need. They start early and work late, but sometimes they have more dogs than they can do in one day. If that happens they may have to schedule another day. Their flyer is posted on St. Jude's web site.

Last year we had a man that walked from Kona, with his dog, to get it neutered. When the volunteers at the clinic heard this, they offered him and his dog a ride back to Kona.

In late 2012 one of the clinics happened on the same day Bishop Robert Fitzpatrick came to St. Jude's to bless McKinney House. Fr. Tom Buechele his wife Jean were near the end of their stay at St. Jude's and over that year they had been redecorating McKinney House in preparation for our Visiting Priest Program.

Bishop Fitzpatrick parked in the lower parking lot, where he usually parks. As he came into the church he saw sedated dogs spread

See "Churchyard" continued on page 10

Stewardship is planning & managing

By Cynnie Salley

Well, as promised, in this month's stewardship article, we are going to discuss money. But before you roll your eyes back and say "Oh no, not again", hear me out. Many years ago, I read the story that follows, which allows us to look at stewardship from a different perspective.

Albert took over an old, run-down, abandoned garden. The beds were overgrown with weeds, the shed was falling down, and the greenhouse was just a frame with broken glass.

During his first day of work, the vicar stopped by to bless Albert's work, saying, "May you and God work together to make this the garden of your dreams!"

"But remember what the place was like when God was working it alone?"

A few months later, the vicar stopped by again. Lo and behold, it was completely transformed. The shed had been expertly rebuilt, vegetables were growing in neat rows and the greenhouse had been re-glazed and was full of plump, ripe tomatoes.

"Amazing!" exclaimed the vicar. "Look what God and you have accomplished together!"

"Yes, reverend," said Albert, "But remember what the place was like when God was working it alone?"

Why

Often, stewardship gets shrouded in a God cloud. It's not that that theology is wrong, but it is too ethereal to be well understood. Very basically, stewardship is "the responsible planning and management of our resources". Through our baptism, we were initiated into the club of Christianity and as such, need to pay our dues and be responsible members of this body of Christ. So, what is our responsibility? Well, it's to carry out our mission: to

feed the hungry, clothe the naked, heal the sick and follow in the footsteps of Jesus. In order to do that, we need a place from which to work and get revitalized

and we need to keep that place in running order, so that the mission can continue and grow. In order to do that, it takes money, time and talent. As the story points out, God can't do it alone, which brings us full circle as to the "why" of stewardship. Let's look now at the "how".

How

Somehow...no, not somehow as it's been going on since time immemorial, the tithe (10%), has been the standard of church giving.

(See Stewardship page 5)



Stewardship (Continued from page 4)

It's a standard that has been set in the Bible, by the National Church and by the Diocese. It's a goal to which we each should be aiming. Chances are, that you aren't aware and don't know what percent of your income you give to the church.

A good place to start is to figure that out. Take your pledge figure and compute what percent it is of your net income. Once you figure that out, try to increase it by 1% or even a dollar a week. Remember, your time and talent can also be used. Please remember to pledge. Your pledge gives the treasurer a much more accurate picture to use in formulating the budget. Your pledge is not written in stone; it can always be changed.

We all need to work together in order to continue to do God's work in this community; we need to be good stewards of our resources so that we can continue to reach out to those who need help. Thank you for all that you already do; it truly makes a difference in the lives of many people. You are wonderful!



Cynn timer Salley
Stewardship chair

*With permission from
Leonard Freeman*

coffee farm wisdom

coffee farm wisdom, rain

washing down the hills

to feed the cherries that

feed the heart.

we step away as the spatter

drums the corrugated

roof

and breathe the high-hills

air one more time

before moving on.

*Ka'u



Ka'u Food Pantry Distribution

Last Tuesday
of every month

10:00 a.m. - Noon

Ocean View
Community Center

For more information
contact Karen

510 778 5500



The Ka'u Food Pantry's goal is to provide 2-3 days' worth of food at the end of the month when most benefits (Food Stamps, SSI, etc.) have been exhausted. The Pantry is a full no-profit operation and it depends solely on tax deductible donations to meet our monthly goals.

Monetary donations to the Ka'u Food Pantry enable the organization to buy food for 18 cents a pound at the Food Basket in Kona. They cheerfully accept monetary donations, food donations and volunteers are always welcomed.

Stalking the pantry

By Karen Pucci,
Ka'u Food Pantry Board of Directors, President

The Ka'u Food Pantry, Inc., is grateful for the generosity of the congregation of St. Jude's for its continuing support. Our mission is to feed the hungry of Ka'u. Donations of non perishable food items and cash are welcomed. The Ka'u Food Pantry, Inc., is a non profit organization under I.R.S. tax code section 501 (c) (3) non profit. and your donations may be tax deductible.

Remember: Ka'u Food Pantry, Inc., holds a fundraising event at the Ocean View Swap Meet on the 3rd Saturday every month. The baking teams have come up with some fabulous signature cakes of all sizes including some gluten free ones.

Ka'u Food Pantry hours: Monday, April 27 8:00-9:00 pm for the working poor at the Ocean View Community Center. Volunteers are needed for off loading and repackaging on Monday April 27 from 12:15 to 2 pm.

Ka'u Food Pantry program Tuesday, April 28 10:00-noon.

Volunteers are needed for Tuesday, April 28 from 8:30 a.m. to 1 p.m. to assist in registration, security, room management.

Pantry Hours Changing

Ka'u Food Pantry is changing its hours of operation **starting on Tuesday May 26.** Hours of service will be from noon until 2 pm. We will need volunteers from 9:00 a.m. to 11:00 to off load and re package the food items. We will need volunteers from 11:00 a.m. to 3:00 p.m. to assist in registration, security, room management. The night time working poor distribution will be discontinued.



This is the only picture I have of my mother's family. Grandma Alice Laminda Cain is the subject of the poem, "Twelve Times." I wrote this poem when I received a letter from Grandma Cain written on a piece of paper towel. She had 5 of her 12 adult children and multiple grown grand children living in the vicinity of her nursing home at the time! It was a real wake up call for me.

Twelve Times

By Phyl Laymon

Twelve times she bore an infant.
 Twelve times she nurtured it.
 Twelve times she taught a child to walk –
 And laugh – and love – and play – and talk.

Twelve times she provided the necessities of life
 In spite of the poverty that then was rife.
 Twelve times she fed their growing souls
 With songs of joy and tales of old.

Twelve times she nursed them through their ills
And helped them over life's rocks and rills.
Twelve times she led them up virtue's road,
Hoping they'd follow it to HIS abode.

Twelve times she endured the rebellious years.
 Twelve times she cried her secret tears
 When nights of worry were an eon long,
 But, dawn always brought the strength to go on.

Twelve times she smiled as she waved goodbye
 To a child suddenly grown and ready to fly!
 When they chose to leave the straight and narrow,
 She accepted the pain as her private sorrow.

Twelve times and more she came to their aid;
 When their children were born, when they needed
 a maid.
 She served the first and the second generation
 And started on the third til slowed by enervation.

Where do you find her abiding today?
 In a crowded room – tended for pay!
 Rather than be a burden to any of her kin,
 She sacrificed herself for us – again.

How strange that a life of labor and love
 For so many on earth and for HIM above --
With so many credits in St. Peter's tome –
Should end with residence in an old folk's home!

St. Jude's



Priestly flavors of the month



April - We bid farewell to Fr. Bob Hartman

Fr. Robert (Bob) Hartman, was our visiting priest for the month of April.

Fr. Bob was ordained in 1972 and served over 30 years at several churches and congregation until he retired in 2000. In retirement, Fr. Bob continued to be active in the church, working as a supply priest and to provide ministry to assisted living facilities. Fr. Bob and his wife Susan, are currently members of the St. Matthew's Episcopal Church in Saint Paul, Minnesota.

***Aloha! Fr. Bob and Susan.
Thank you for serving at St. Jude's.***

May



We welcome back The Reverends Leonard and Lindsay Freeman

Len and Lindsey celebrated their 25th anniversary in 2014 and are viewing this trip to Hawaii as a second honeymoon. Sometimes we refer to Len and Lindsay as the "Dynamic Duo" because in addition to their very active duties as priests they are both published authors.

Poet, priest and writer Leonard (Len) Freeman recommends writing a poem per day and taking a walk per day as a good discipline for balance in daily life (see poemspersday.com). He has served numerous parishes in his 46 years of ordained ministry, as well as heading communications for both Trinity Church Wall Street in New York and Washington National Cathedral, and writing for national magazines. His *Hawaii: Poems from a Promised Land*, (Amazon.com) was written during, and reflects upon, he and Lindsay's 2013 time at St. Jude! We usually publish one of his poems in our monthly newsletter.

Lindsay Hardin Freeman, a Minnesota-based Episcopal priest of 30 years, has served congregations in

See "Freemans" continued on page 16

	8:00 AM	9:00 AM	10:00 AM	11:00 AM	Noon	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM	9:00 PM	
Monday		Senior Nutritional Program						Hula Practice		NA			AA		
Tuesday			Women's Bible Study @ Bev's 10:00 am	Veterans Affairs (Heimburger Hall)											
Wednesday		Senior Nutritional Program							Brownie Meeting				NA		
Thursday		Hula Practice		Head Start (1st & 3rd Thurs. each month)						Al-Anon			AA		
Friday		Senior Nutritional Program						Eucharist Service	Reserved For St. Jude's Special Projects						
		Men's Bible Study @ McKinney Place													
Saturday		Free Hot Shower								AA		NA			
		Free Hot Lunch With Shower													
Sunday		St. Jude's Eucharist Services & Aloha Poluck Social After Services								Marshallese Full Gospel Church		Marshallese First Assembly of God			

Indicates this is a St. Jude's Function

AA = Alcoholics Anonymous
 NA = Narcotics Anonymous

Weekly Church Schedule

Church yard

Continued from page 3

out on the tables with blue masking tape stuck on them with numbers written on the tape. The dogs were in different stages of prepping for surgery or recovering from surgery. I think they fixed around 75 dogs that day.

He said he rushed through the church and up to McKinney House before they could put a piece of blue tape on his forehead. After that we've made sure we let visiting clergy know if we have any special activities going on when they're scheduled to visit us.

Free Mobile Eye Clinic: Last month I mentioned that "Project Vision", which is a Free Mobil Eye Clinic, will be St. Jude's lower parking lot on May 8th, and they will be at the Ocean View Community Center on May 9th.

They offer free vision and wellness screenings and their vision screening services include:

1. Retina images to identify early warning signs of cataracts, glaucoma, macular degeneration, atrophy, diabetes, etc.
2. Near vision screenings and FREE reading glasses for adults.
3. Far vision screenings and referrals to doctors for prescriptions
4. Keiki screenings (including visual acuity, color vision and stereopsis) and free ultra violet protection sunglasses for keiki (children).
5. On-site eye exam or referral to local eye doctors who offer low-cost options for care
6. Assistance enrolling for health insurance

7. Free blood pressure check & blood sugar screening

8. HIV Screening

9. Mental health assessments

Hula Group: I've mentioned before that Hannah's Makana Ohana Hula group practices twice a week at St. Jude's. They also dance a prayer in our services each month, usually the first Sunday of each month.

The hula dancers travel all over the island to dance at various events, and across the Christmas season they go to rest homes, assisted living facilities, hospitals, and anywhere else where people need a little boost in their spirits. All of this costs money, and to help pay some of their expenses they have a fundraiser at the Black Sand Beach each month.

The reason I mention this is because we just got back from the beach and they were there. We had hot dogs, shaved ice, and were entertained with some great hula and some great western music. We also saw three turtles on the beach, basking in the sun.

When you visit Ocean View, one thing that should be on your "Bucket List" is to see the Black Sand Beach and the best time to see it is on the day our Hula Group does their fundraiser there.

Our hula dancers try to have their fundraisers on the last Saturday of each month, but sometimes have to shift it to another Saturday because of scheduling conflicts. You can firm-up the dates by checking check with them at St. Jude's Monday afternoon or Thursday morning during their practice. They are currently scheduled for May 9, June 27, July 25, and Aug 22.

In Our Prayers

For Comfort - Frank's Family

For Healing - Ray, Madalyn, Brian, Cordelia, Fr. Tom, Karen

For Thanksgiving - Cordelia's recovery, many other successful surgeries & treatments throughout the congregation and community

For Safe Travel - Fr. Bob & Susan, The Rev's Freeman, Beverly

For Peace and Guidance for our Bishops at their meeting in June.

For the ministries of St. Jude's.

For Protection - Mallory & all those who serve in protective service.

For the sale of Don & Beverly's beautiful home on Reef Parkway.

<http://www.homes.com/property/92-8797-reef-cir-mauka-ocean-view-hi-96737/id-225231037/>



Celebrating this month

May Birthdays

4 Sandy Honnold

4 Jerry Fine

17 JYM Duncan

21 Bill Russo

25 Ava Rogers

May Anniversaries

30 Cynn timer & Ray Salley



Things to do, when you're in Ocean View

By Don Hatch

Usually I suggest things you can do close to Ocean View, but this time I'm going to suggest a two day trip. I'll tell you about a place to stop for the night and a place to have a pleasant meal.

Why two days? There are lots of things to see and do in the northern part of the island, but it takes around two hours to drive there and another two hours to drive home, making it a long tiring day. In these two days you can see more than you can with 3-4 day excursions from Ocean View, and it can be an easy two days excursion.

On the first day you will driver up the east side of the island, spend the night in Honokaa at the Hotel Honokaa Club, have a nice meal at the Cafe Il Mondo, get a good night's sleep, and then on the second you drive home along the west side of the island.

You need get out one of the "Big Island Tour Book" and map out thing you want to see as you drive up the Hilo side of the island, and then things you want to see the next day as you drive back down the Kona side of the island.

On **the first day**, meander up the east side of the island, stopping to see things that interest you. In the early evening, stop by to see St. Columba's Episcopal Church.

This is a beautiful old church which is really worth seeing. It was founded in 1898 and since the 1970s, it has been known as the Filipino Church on the Big Island. When sugar cane harvests stopped in 1996 they were unable to keep the church going. In early 2013,



St. Columba's Episcopal Church.

after finishing his commitment at St. Jude's, Fr. Tom Buechele and his wife Jean took on the challenge of helping to "replant" St. Columba's.

Around 20 of us drove to St. Columba's for a work day to help get the church ready to open. We needed to do lots of cleaning and some repairs. This was when Beverly and I discovered the hotel and restaurant I'm suggesting. On Easter Sunday 2013 it reopened. Many of the St. Jude's congregation, including Beverly and I, we were there to welcome it back.

St. Columba's is located in Pa'auilo on the Hamakua Coast of the Big Island of Hawaii, a little over 37 miles North West of Hilo – One block off the Belt Road between 36 & 37 mile marker

St Columba's Episcopal Church, 43-1425 Hauola Rd, Paauilo, HI.

See "Things" Continued on page 13

Things

Continued from page 12

From The church, drive a few miles farther to spend the night in Honokaa. Turn off the Belt road, north onto Mouno Loa St. – Near the 43 Mile Marker.

Honokaa is like taking a step back into time. The small community of around 2,500 people is a close-knit one with roots going back to the sugar plantation days of more than 100 years ago. The plantations are gone, but the town and its people are still there. The Honokaa residents and surrounding area have tried to maintain their unique sugar plantation lifestyles. There isn't much night life; so, you may want to take something to read after the sun goes down.

Check-in at the Hotel Honokaa Club for the night. This is an old family run hotel that gives you one of those old-world feelings. They are mostly unchanged from sugar cane days; the rooms are retro 1950s style, simple and clean. We had a room in the newer part of the hotel, which was added on in the 40' and 50'.

The staff is friendly and we found them very helpful in sharing info on the area.

The hotel has Wi-Fi, but they rely on nature for their air conditioning.

Private rooms with a bath range from \$75 to \$85. We stayed in an upstairs room with ocean view price from \$99 to \$119. If you are a little more adventurous you can get a private single for \$35 and a dorm bed for \$25. (The singles and dorm beds have an additional charge of \$10 if you want blankets and towels).

Directions to the hotel: Turn off the Belt road, north onto Mouno Loa St. – Near the 43 Mile Marker. Drive almost .5 miles and turn left onto Mamame St. Drive 1/10 mile and the hotel is on the right side of the road. 45-3480 Mamane St, Honokaa, HI 96727(808) 775-0678

Have a nice dinner at the Cafe Il Mondo before settling down for the night. Café Il Mondo was a pleasant surprise at how good it was – Beverly thought this was one of the best meals we have had in Hawaii.

The owner operator is Chef Sergio Ramirez and they feature stone-baked pizzas, calzones, pasta, sandwiches, salads, and more. We had a Geek Salad and a regular size Calzone which we split and still had food left over. When we ate there, it was a very small restaurant with a few tables inside and a couple more outside. However, they were preparing to move to a new larger location a block nearer to the hotel.

Directions to the restaurant: They are located on the same street as the Hotel Honokaa Club and less than ¼ mile west of the hotel. From the Belt road, turn off the Belt road, north onto Mouno Loa St. – Near the 43 Mile Marker. Drive almost .5 miles and turn left onto Mamame St. Drive 1/4 mile and the restaurant is on the right side of the road.

The internet shows 17 places to eat in the area, and Café Il Mondo is rated #2. The top rated place to eat Grandma's Kitchen which has home style food (it is across the street from the True Value hardware store), and #3 is the Green Café which offers "healthy" food.

See "More Things" Continued on page 14

More things

Continued from page 13

On the **second day**, drive on to Waimea and after looking it over, then meander down the west side of the island, stopping to see things that interest you as you drive back home.

You can find additional information on the places mentioned here on the "St. Jude's Travel Guide" which is posted on the St. Jude's web site.

<http://www.stjudeshawaii.org/about-us.html> Click Here to see the Latest Travel Guide.

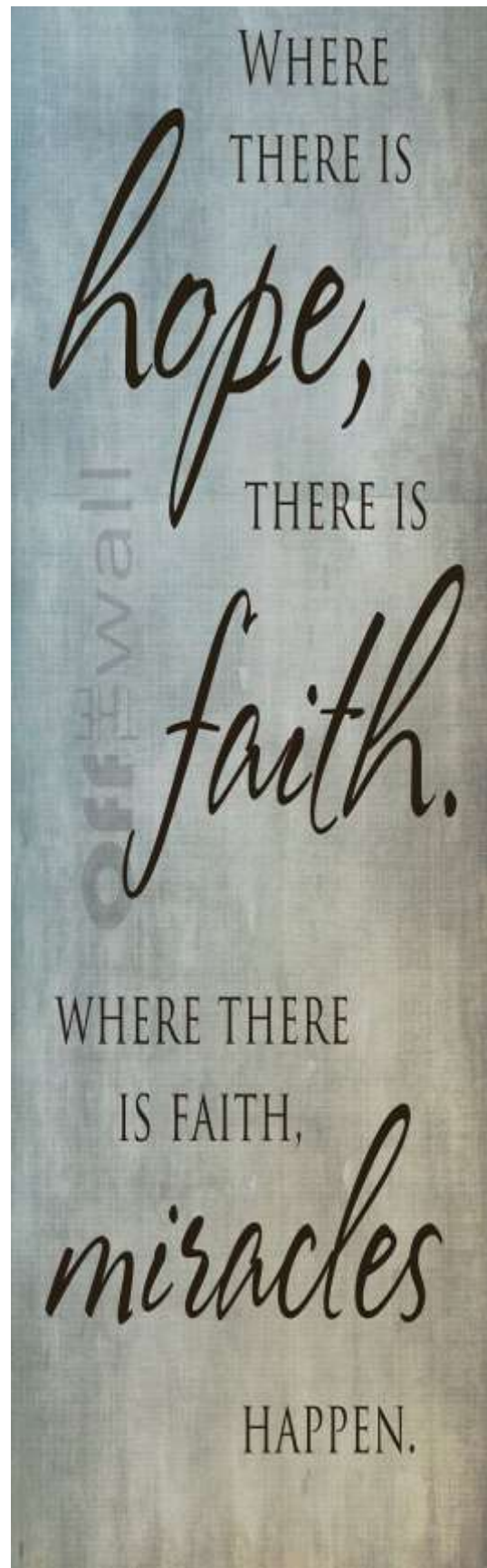


Sign up to help with the shower ministry, or to make soup or bread.

FREE SHOWER

SATURDAYS 10 AM TO 2 PM

Free hot showers on Saturday are offered to anyone in the community. With plenty of Ocean View folks living "off the grid," this service is appreciated by many.



My mother's story

By Thom White

In honor of Mothers Day I thought I would tell my Mother's story.

My grandparents John and Anna Pietrzak were born in Warsaw Poland. Grandpa was a musician. Mom said he could play any instrument. They immigrated to Moscow Russia where Grandpa was in the Russian Military Band. He performed in the Moscow Opera House for the Czar and the nobility. They lived a very comfortable life complete with servants.

Mom's older brothers Steve, Stanley, John, William and sister Cassie were born in Europe.

Grandpa saw the political turmoil and chaos coming so He decided to move the family to America for a safe and better life. He had friends in Detroit Michigan which had a large Polish community. They immigrated in 1909. Grandma was pregnant with Mom on the boat ride over and spent most of the voyage deathly sick down below deck.

Mom was the first of her siblings to be born in this country on February 4, 1910. She was christen Veronica Rose.

Her brother, my Uncle Joe was born the following year.

My Grandpa John died in 1915 from pneumonia, leaving my Grandmother with seven children to raise alone in a new land. Grandma spoke no English and could not read or write as she was born a peasant girl and had no education. Mom told us of the hardships and struggles. Her older brothers had to quit school and go to work in the factories. Grandma took in laundry and housekeeping to take care of her family. Brother Steve went to fight in World War 1. He returned home safely from the war.

One of the family secrets is during Prohibitions and the "Roaring Twenties" the family brewed a "special beverage" in the basement. Sometimes Mom would have to make a special delivery. Grandma would hide the "special beverage" in a hot water bag n hang it by a string around Mom's neck under her dress and off she would go. Once on a delivery she was riding the trolley

when a policemen got on the trolley. Mom could hear the bag sloshing around and couldn't wait till the next stop to get off.

Life was comfortable until the Depression

hit in 1929. When her brother Steve passed away from cancer Grandma and my Mom took in and raised his son Casmere and daughter Josephine. Then Pearl Harbor happened and World War 2 started.

My Mom n Dad met and married in 1944 and I was born Dec 13, 1944. My sisters Sharon and Janice followed.

The marriage struggled thru many hardships but my Mom remained devoted to my Dad till his death in 1969.

We were raised Roma Catholic. Mom made sure each Sunday we went to Mass. We each would have a dime to put in the basket, even in the leanest of times. At that time the Saturday matinee was fifteen cents so a dime was not insignificant. Sunday dinner was always special and we always looked forward to it. She was a good cook and did not approve of frozen dinners or junk food. She would always try to make birthdays and holidays special.

She found ways for us to go to summer camp and it was one of my favorite memories growing up. Mom was strict and made sure we did our school work and behaved. My Mother's love and devotion for her children and family was her priority and focus.

One of my Mother's dreams was to go to California. I was thrilled when I was able to fulfill that dream when I moved to California in the 60's. I must of got the California fever from her. She was afraid to fly so she took the train the first time. Then I convinced her to fly with me to Las Vegas for a weekend. After that she would fly out for numerous visits.



See "Mother" continued on page 16

Freemans Continued from page 8

Massachusetts and Minnesota. Now serving as adjunct clergy for St. David's, Minnetonka, Minnesota.

She writes full time and is the author/editor of six books. Her newest book, *Bible Women: All Their Words and Why They Matter*, has made front page news worldwide and won top honors from Independent Publisher for Bible Study (see LindsayHardinFreeman.com).

Lindsay writings are based on the Bible and she writes both children stories and books about women in the Bible. She has received over thirty awards in the field of religious journalism. **Her children's books introduce them to the great stories of the faith. The last time they were in Ocean View she finished writing "The Spy on Noah's Ark". Some of the characters in that book have a remarkable resemblance to members of our congregation. I won't tell you which ones, but if you buy a copy on Amazon and read it, I'm sure you will recognize them.**

Lindsay says her real passion is women of the Bible. In addition to writing several books on this subject, she is a sought after speaker and retreat leader. Through writing

and speaking, she shares their stories, tradition, reason, and humor.

Len and Lindsay are from the Minnesota area. When we started our Visiting Priest program, in early 2013, **they were the first priests to serve St. Jude's (This was before we started calling our priests Flavor of the Month).**

Since their visit, we've had many priests from Minnesota and although we believe Len and Lindsay are largely responsible for the great support from that area, we think the winters in Minnesota might have also helped us a little bit.

We have had such great support from that area that we even have a Minnesota state flag to help make them feel at home while they are here.

Welcome back, Len & Lindsay!



Lindsay Freeman



Leonard Freeman

Mother Continued

from Page 15

On our trip to Las Vegas Mom discovered the "one arm bandits". Mom was so frugal I never dreamed she would even consider putting a nickel or dime in a slot machine, but she did and got the biggest thrill when she would get 5 or 10 nickels back for one.

Mom's senior years were comfortable and secure in a senior community. She was able to enjoy seeing her children marry and give her grandkids. She was blessed with good health and lived to 93. Her journey had started at the beginning of the 20th Century. In her life she witnessed wars and many changes and challenges. Her determination and strength enabled her to adapt and survive the ups and downs of life. Her greatest gift was her Love for us her children.

Mom, we are so grateful for your Love and Care and we cherish you forever.



Mobil Eye Clinic:

In the Feb. 2015 issue of our Newsletter we mentioned that the medical van we had a St. Jude's has been moved to the Puna District to help the people cut off by the Kilauea Volcano lava flow has cut off access roads into some areas.

Since then, Cordelia Burt and Lynne Reynolds have worked on getting other types of medical support for our Ocean View friends and here are the first results from their effort.

Project Vision Hawai'i provides free vision and wellness screenings for the state's underserved communities and advocates for the early detection of health complications via our mobile clinic.

Their vision screening services include:

1. Retina images to identify early warning signs of cataracts, glaucoma, macular degeneration, atrophy, diabetes, etc.
2. Near vision screenings and **FREE** reading glasses for adults.
3. Far vision screenings and referrals to doctors for prescriptions
4. Keiki screenings (including visual acuity, color vision and stereopsis) and protection sunglasses for keiki
5. On-site eye exam or referral to local eye doctors who offer low-cost options
6. Assistance enrolling for health insurance

The Vision Van will be in Ocean View May 7-9 at the following locations:

- Thursday, May 7, 9am-12pm: St. Jude's Episcopal Church
- Friday, May 8, 9am-12pm: St. Jude's Episcopal Church
- Saturday, May 9, 8am-12pm: Ocean View Community Center

In 2009, our O'ahu-based Vision Van began visiting Hawai'i Island, hosting approximately 10-15 screening events per year. In March 2014, we outfitted a 38' Winnebago to serve Hawai'i Island communities year round. We've since hired two full time program staff on Big Island, and have participated in 36 events serving over 1200 people.

For more information in Hawai'i Project Vision, please contact Jessica Steele at 808-464-2676 or email jessica@projectvisionhawaii.org.



NEW! FREE!!!

Blood pressure check

Blood sugar screening

HIV Screening

Mental health assessments

You can find them on Facebook as "Project Vision Hawaii".



Confirmation and Reception

Island-wide Confirmation and Reception

*Saturday, May 2nd at 11:00 am
at St. Columba's in Paauilo.*

*Everyone is invited to welcome
our new members.*

ST. JUDE'S FAVORITE RECIPES

FROM THE KITHEN OF DON HATCH

Belgian Bean Salad ✓

Ingredients

	1	lb.	fresh	Green Beans	
	2	large	cubed	Potatoes	
	2	Tbsp.		Oil	
	1	can		Beef Broth	
		½ medium	chopped	Onion	
	1	cup	chopped	Celery	(optional)
Dressing	6	strips		Bacon	
		1/3 cup		Bacon Fat	
		1/4 cup		Vinegar	
		1/2 tsp.		Thyme	
		1/4 tsp.		Black Pepper	
	1	tsp.		Salt	
	1	tsp		Celery Seeds	(optional)

Potatoes: I like to use red or golden potatoes for this dish. Try to find potatoes with smooth skins and wash them thoroughly, but don't peel them. Cut them into bite size pieces.

Note: You can use russet potatoes, but should peel them and they tend to fall apart when they are cooked – the dish will still taste great.

Sauté beans in hot oil for 2 minutes. Add broth, cover and simmer for 10-15 minutes.

Add potatoes and onion, cover and simmer until the potatoes are done. 15-20 minutes. Drain.

Dressing: Fry the bacon until crisp. Save the fat for the dressing. Crumble the bacon. You can also do this by cutting the bacon into small pieces and cook it in the microwave until crisp.

Finish: Combine bacon fat, vinegar, thyme, and pepper. Pour over drained potatoes and beans - toss well. Sprinkle bacon and green onions over the top.

Leave the celery raw and add it with the dressing.

It can be served cold, but is best when served hot.

Variations: Sometimes I cook the beans and potatoes separate. I cook the potatoes until they are fork tender and then I move them to a bowl, pour 1/4 cup of cider vinegar over them, and let them marinate.



I steam the beans until they are barely done, but still crunchy. This usually takes 10-12 minutes. Then add them to the potatoes, pour the dressing over them, and gently mix it all together. You can do this a day ahead and reheat when needed. For a potluck dish I usually serve in a crockpot set on low.

My first year at St Jude Episcopal Church

Why I love this church.

By Milt Bartlett

This past April 26th is the anniversary of my first Sunday here at this wonderful church in Ocean View. I didn't know much about this denomination, only that it was similar to the Church of England. Also, I remember Robin Williams the comedian, who was an Episcopalian, once said that he loved the church because it was color coded with the changes of the season.



Milt Bartlett

I was raised in the Presbyterian Church and during my life time I have attended many other Christian churches. All good churches, from Baptist, Pentecostal, Methodist and the Disciples of Christ, that holds to the same beliefs, that Jesus is the Son of God and that He became Man and suffered and died that we might be saved if we believe in Him and except Him as our personal Savior. However, I seldom felt the love from the church family like I felt from that first Sunday a year ago here at St Jude's.

When I looked through the church bulletin and saw towards the end and looked at all of the church activities that occur throughout the week, I thought, this is what a church should be doing for their community. Many churches are only open twice a week, Sundays and one night during the week. Not that it is wrong, but..... I have always felt that Missions start at home first. As Jesus tells us In Mathew 25, take care of those in need, the hungry, the thirsty, the strangers, those that need clothing and the sick.

Finally, I was impressed with the "BE AWARE" at the back of the bulletin that proclaims, "*Here we practice the inclusive Gospel of Jesus, Christ.*" This list of those that might be gathered here at St Jude's is all inclusive. From that Sunday, I knew that I wanted to be a part of this church community.

ST. JUDE'S FAVORITE RECIPES

FROM THE KITHEN OF THOM WHITE

MOTHER'S DAY FRITTATTA

SAUTE 1/2 LB CUT UP BACON TILL CRISP, DRAIN N SET ASIDE SAUTE SOME ONION, GREEN PEPPER N RED PEPPER, SEASON. CUT UP ASPARAGUS BITE SIZE

PUT ALL VEGGIES IN A SPRAYED 9 X 13 BAKING PAN WHISK 12 EGGS AND 3 CUPS MILK OR HALF N HALF POUR OVER VEGGIES

ADD 2 CUPS GRATED CEDDAR CHESSE, STIR LIGHTLY SPRINKLE WITH PARMASAN CHESSE

BAKE IN A 350 OVEN APPROX 45 MIN OR TILL FIRM AND TOOTH PICK COMES OUT CLEAN

SERVE WITH SOME FRESH FRUIT AND A CROSSIANT AND A GLASS OF CHAMPAGNE OR SPARKLNG CIDER



St. Jude's scout wins state cookie sales title

By Don Hatch

Part of St. Jude's outreach to the neighborhood is to share our church facilities with other community organizations so they have a place to meet. One of the organizations we host each week is the Girl Scouts.

Girl Scout Ava Rogers set a goal to sell over 2,000 boxes of Girl Scout cookies this spring. When the final results were tallied in March, Ava sold 2235 boxes of Girl Scout Cookies. This number ranked Ava as the number one Girl Scout cookie seller on the Big Island and placed her second in sales for the entire state of Hawaii. Ava was only 20 boxes shy of the number one cookie seller in Hawaii. She was also honored to be one of five girls in the entire state of Hawaii to sell 2,000 boxes of Girl Scout cookies..

The cookie lovers at St. Jude's are so proud of Ava and all of her hard work. She won numerous badges and awards, the top prize being an iPad Air computer.

The international Girl Scout annual cookie sale, is one of the world's most famous fund raisers. But selling cookies is more than fund raising. Here is what the Girl Scouts say about their cookie program:

When a Girl Scout sells you cookies, she's building a lifetime of skills and confidence. She learns goal setting, decision making, money management, people skills, and business ethics—aspects essential to leadership, success, and life.

By putting her mind and energies to something, a Girl Scout can overcome any challenge. There are no limits. She can be anything. She can do anything. It helps her build a lifetime of skills and confidence.

Ava Rogers embodies these qualities.

In the true Hawaiian tradition of bringing honors of family and friends to the communities of award winners, St. Jude's celebrates the achievements of Ava.

Congratulations Ava!



Girl Scout Ava Rogers with her cookie marketing display.

Easter Season 2015

By Fr. Doug Coil

Carolyn and I would like to say Mahalo to the wonderful people of St. Jude's. We miss you! This church reflects the love of the Risen Christ as it lives out its ministry fulfilling the Baptismal vows we renewed on Easter. Since our return to Atlanta we have been singing your praises and telling everyone how the love of Christ is reflected in you.

The following are some thoughts that add to what I said in my homily at Easter.

The Easter season is now. The message of Easter is that Christ has risen from the dead. The women who went to the grave were concerned about who was going to remove the heavy stone in front of the tomb. They were much like ourselves when we feel we carry heavy burdens of worry, pain, emotional or physical distress just to name a few.

We sometimes find ourselves asking: "Who can take this away?" The

joy of Easter is that God acts when we least expect it. The Psalm appointed for Easter says: "This is the Lord's doing, and it is marvelous in our

eyes. On this day the Lord has acted; we will rejoice and be glad in it."

Easter is not just a day but an entire season of the Church year that lasts fifty days. Michael Marshall says the season of Easter moves us from Easter joy to Pentecost mission. During these fifty days we are reminded of the great work that God did and still does. In the Acts of the Apostles, Paul tells us, "We are witnesses to all that he did both in Judea and in Jerusalem. They put him to death by hanging him on a tree; but God raised him on the third day and allowed him to appear, not to all the people



but to us who were chosen by God as witnesses, and who ate and drank with him after he rose from the dead."

Paul's words remind us of the Easter story. God acts in wondrous ways, and we need to be attentive to Him. Sometimes we do not recognize God at

work. Often it is in a retrospective view that we see His work in a given situation. We, like the first witnesses to the resurrection, recognize the Lord's hand at work after the fact. Then we realize that God acts in our lives

Sometimes we do not recognize God at work. Often it is in a retrospective view that we see His work in a given situation. Fr. Doug

today!

Who will remove the heavy stones and burdens in our lives? We need to be alert and keep watch with the knowledge that when we least expect it, the risen Lord is there doing better things than we could hope for.

Alleluia! Christ is risen. Christ is risen indeed. Alleluia!

God bless all of you --- until we meet again,
Fr. Doug+

Spay & Neuter Clinic at St. Jude's

Photos by Don Hatch, Photo Editor



Fifty-two dogs were spayed or neutered at St. Jude's on April 21st.

The free clinic to spay or neuter dogs at St. Jude's is provided by KARES, a 501 (c) (3) nonprofit organization as an effort to reduce the high canine euthanasia rate within our community. The next clinic will be held on May 26th at St. Jude's. To schedule an appointment call: (808) 328-8455 . Space is limited and reservations are required.

DID YOU KNOW



Puppies can be spayed or neutered.

If you are blessed with a litter of puppies, please consider having the pups spayed or neutered before re-homing them.

Not only will it prevent the explosion of unwanted dogs on the island, but it will also make finding homes for the puppies much easier.



Mothers Day Thoughts at 36,000 feet

By Cindy Cutts, Editor

Riding in the clouds at 36,000 feet elevation, I'm winding up the final edits of the May news magazine published by St. Jude's. I've been away from the Big Island for a few weeks, and I'm so eager to get back. During my business trip, I spent time in Oregon with my parents; and with my four grown children in Northern California.

Pondering a "Mother's Day" theme for this issue, I can't decide which side of motherhood I am more blessed - *having a mother, or being a mother.*

My mother taught me most of the important things I know - How to tie my shoes, drive a car, sew a straight seam, hear the natural harmony of a song, play the guitar, and make a pie crust. She was by my side from my birth day to my wedding day and remains a friend and confidant today, even 4000 miles away.

Mom taught me manners, to work hard, to problem solve, to recognize my creative energy and to use it wisely. (Creative children often get into complicated mischief.) She taught me about being morally responsible in my life decisions and to tackle my tasks with purpose.



But the most important thing my mom taught me was to pray. As a child I was tucked in, with prayers and fell asleep feeling watched over by angels and God himself. As I grew up to be too big for tucking in at night, I still fell asleep each night in conversation with God. What an incredible gift for my mother to have given me - to know that I could petition God to move His hand on my behalf!

I am the mother of four amazing children and as they

grew up, I followed my family tradition of tucking each of them in with prayers and hugs at bedtime. But I also added praying together as we drove to the bus stop or to school each day. I was often overwhelmed with awe, as I was privileged to listen to their petitions and thanksgivings and to watch the children's



Cindy's mom, Angeline Fischer and Cindy's daughter Halley Crandell.

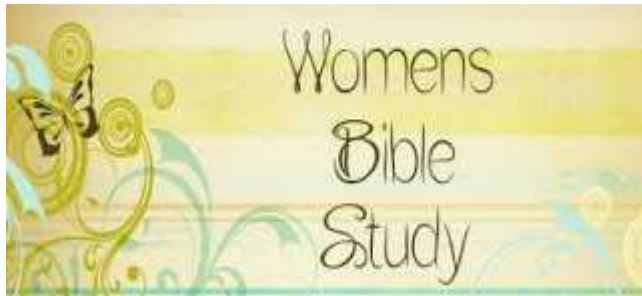
What an incredible gift for my mother to have given me - to know that I could petition God to move His hand on my behalf!

faith develop. Frequently I wondered what I had done, that God had found me worthy to nurture these precious souls. Teaching them about God was a humbling experience; children usually speak the truth in vivid, clearly defined ways, even when talking to God!

I tried to impart each of the kids with my "wisdom" and skill sets in music, gardening, writing, etc. and was willing to try almost activity that came along for them. Overall, the kids seem to have happy childhood memories and to have forgiven me for all the mistakes I made. However, when they revisit their past, sometimes I wonder if they really grew up in the same house I was mothering in; their versions of life lessons are often quite different than mine. (Probably a good thing.) Being a mom to that goofy bunch, was a crazy, joyful, exciting, medley of organized chaos that celebrated God's presence in our lives, blessed me daily and wore out three washing machines and five dryers.

Remembering the shower of Mom's blessings as a child, & being richly blessed by my children as their mother, is a pretty good place to be on Mother's Day. And while I will miss not spending the day with my mom or my kids, I will probably talk to all of them, and be reminded once again just how amazing the job of mother really is.

Happy Mother's Day!



Tuesdays at 10 a.m.
At Beverly Nelson's home



Fridays at 9:30 a.m.
McKinney Place



Lemonade Party

May 23rd 9 a.m. to 11 a.m.

Monthly Church Clean up
 Followed by lemonade & hot dogs.
Many hands make light work.

Talking Story at St. Jude's

Is the monthly news magazine published by
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Editor in Chief: Cindy Cutts

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Photo Editor: Don Hatch

Columnists: Don Hatch, Milt Bartlett, Thom White, Karen Pucci,
 Cynnie Salley, Phyl Laymon

We welcome submissions!

Submission Guidelines: 500 words maximum. Submit as a Microsoft Word document attachment, or as the text of your email.

Photos must be submitted as jpgs and emailed as attachments.
 Please email only one photo per message.

