

Talk Story at St. Jude's

St. Jude's Episcopal Church
News Magazine

February 1, 2016

Edition 2 – Volume 2

St. Jude's receives unexpected gift

On January 20th, St. Jude's received an unexpected donation of a large scale Thomas Kinkadee Nativity Set. The set includes ten individual figurines, ranging in size from 12 inches to 36 inches tall. Mary, Joseph and Baby Jesus, shepherds, kings, angels and assorted animals have been lovingly designed by West Coast artist Thomas Kinkadee, known as the "Painter of Light." Each figurine is an exquisite piece of artwork and sure to delight all who attend St. Jude's during future advent and Christmas seasons.

The nativity set was donated by Eric Munoz. Eric decided to donate the items, after an email from a St. Jude's member who saw the set listed on Craig's List. When Eric discovered that St. Jude's was interested in the set, he elected not to sell the items, but instead to donate them to the church.

"This is an incredible, generous gift to our church," explained Cindy Cutts, who made the initial contact with Munoz.

"The set is far more expensive



Nativity angel gifted to St. Jude's is part of a Thomas Kinkadee collection.

than we could have ever afforded."

Cutts believes this is a gift not only from Eric, but also from God. "I found Eric's beautiful nativity set by accident, while searching for Nativity clearance items, after Cordelia

(See "Gift" continued on page 2)

Gift (continued from page 1)

mentioned that she'd like to have a new set for the church. Before I started the search I said 'Lord, help me find something we can afford.' Then when Eric's Craig's List post came up in the search, I could hardly believe a collection like that was right here on the island. It was very expensive, far beyond our price point, but I emailed the seller, just to compliment him on the set and let him know that if he needed to find an immediate home for the items, St. Jude's was willing to foster the set for him."

Eric had decided to donate the nativity set to a church. Cutts' inquiry arrived in his email inbox the next day. He considered the email from Cutts to be a sign that St. Jude's should have it. One day later, Eric and his friend Ricky delivered a fully loaded pickup, packed with the 10 boxes of Nativity figures to St. Jude's church.

Ricky noted that as a child he used to sit on the lanai of the house just mauka from St. Jude's and listen to the music from Sunday services. He said he could hear the Gospel coming through the St. Jude's windows. Eric said he was happy that the church would take care of the art pieces and promised to come to Christmas Eve services to see it all displayed.

Ginger and Brian Stewart and Cindy were on hand to meet and thank Eric and to store the boxes in the sacristy. It took about three minutes to realize that the boxes would fill the sacristy closet and most of the rest of the room. So due to the size of the items and the value, the nativity pieces are now being stored in an environmentally controlled storage facility, and not at the church.

Stalking the pantry

By Karen Pucci,

Ka'u Food Pantry Board of Directors,
President



Ka'u Food Pantry, Inc.: next distribution is **Tuesday, February 23** at St. Jude's Episcopal Church on Paradise Circle-Mauka from 11a.m. to 1p.m. [new time]. We ask all of our participants to respect the grounds where this will be held. Volunteers are always needed and welcomed, beginning at 9 a.m. on that Tuesday. The Pantry holds a fund raising event every month on the 3rd Saturday except for this month. We're doing it right before Valentine's Day -**February 13**-at the Swap Meet in Ocean View down by Malama Market. Please come down and support us and pick up some yummy home baked goods.

The Ka'u Food Pantry, Inc., is staffed entirely by volunteers and is a non profit agency whose mission is to feed the hungry of Ocean View. We are currently feeding up to 150 families. Our program is designed to provide one to three days worth of nutritious food to help people who run short of money, benefits and/or food by the month's end.

Donations of non perishable food items and funding are welcomed. As a non profit, the Pantry is able to purchase food from the Hawaii Food Basket at 18¢ per pound. One dollar can buy a half of case of food to help your community. Your cash donations may be deductible pursuant to I.R.S. Code §501 (c) (3).





Around the church yard

By Contributing Editor Don Hatch

Work continues around St. Jude's and it looks better each month.

Last month St. Jude's decided to replace their cooking range and refrigerator which are both over 15 years old. We were especially happy when we received a grant to help with the cost.

While discussing which stove and refrigerator would best fit our needs, we got off on our ongoing discussion about what we really need is a new kitchen to put our new appliances in.

The kitchen is still the original one that was in St. Jude's when it was built and with the daily use it is still serviceable, but shows lots of "wear and tear" and the existing wiring isn't robust enough to support all of the cookware like crockpots or food warmers that are being used there almost every day.

The Bishops Committee decided to go to Lowe's and Home Depot check out what we would gain if we upgraded the kitchen by rewiring the electrical and installing new cabinets, counters, and counter tops when we get the new appliances.

We are limited to the space where the current kitchen is and if you have ever worked in our kitchen, you know why we call it a "Two Butt" kitchen.

We were pleasantly surprised when we received the plans from Lowe's because in addition to fitting the appliances neatly into the kitchen, they made the cabinets taller and used the corner storage so the

overall storage space is almost 40% larger than our current kitchen, and it is easier to get to everything. There is even a little more counter space than we have now. And, a rewired electrical system will support all of our modern kitchen appliances. Since we are limited in the space where the kitchen fits, we will still have our "Two Butt" kitchen, unless some of us go on a diet.

Since St. Jude's is used every day by organizations in our community we have to orchestrate work on the church facilities to minimize the impact on us and our hosted organizations. Working around St. Jude's is sort of like changing the fan belt on a car without turning the engine off. We don't have a remodel schedule yet, but stay tuned next month for an update on the plan.



Mosquito Trap Program: Last month we started showing people how to build mosquito traps to place around their homes and yards. We did this during our Saturday program for free hot shower and hot meal program.

(See "Church Yard" continued on page 11)

Valentine Sweets

By Thom White



A few years ago we received this precious picture of our grandkids Ashton and Ayla as a Valentine's Day gift. It was framed with the words "Grandkids bring joy to everyday & love in every way". What was captured in the picture and delighted us so much was the electric effect candy had on our grandkids.

Our daughter Shanti was very strict about limiting the children's sugar and junk food. Naturally candy became an obsession for the kids. At our house we always had a large bowl of candy on the kitchen counter. When they visited us the first thing they would head for was the candy bowl. They would circle the bowl, eyes glazed over, whispering "CANDY, CANDY."

Being the bad grandparents of course, we would indulge the kids' obsession, whenever they visited our house. Shanti would tolerate our transgression as long as it was reason-able and the result was we

were heroes; and a visit to grandpa's house was never to be missed.

Recently, we were blessed to have Shanti and family here for the holidays. Ashton is 11 now and Ayla almost 13. Their fascination with candy and sweets is still there. Shanti still tries to monitor the eating habits and our candy bowl is a lot smaller. While walking in Kona we stopped at the shaved ice shop. When ordering, the grandkids ordered the biggest cones I've ever seen. As we sat eating our cones I saw that same look come over them, eyes glazed over, enjoying the sweet taste of the almost forbidden.

As we celebrate Valentine's Day, may the love of our family and dear ones be the sweetness of our life.

Blessing and Aloha, Thom



Chasing the Saints

By Cynn timer Salley, Grandmother of New Orleans Saints Center, Max Unger

Editor's Note—Cynn timer and Ray Salley are on an NFL sojourn. At my request, Cynn timer has provided a travelogue to share the crazy life of NFL families.

10/26/16

On the road again!! Off to Memphis and the Peabody Hotel, whose claim to fame are their ducks that live in the hotel penthouse and come down to the lobby in the morning to swim in the hotel lobby fountain and then march to the elevator at five to go back up! Had to make it there in time to see the march! It was a long drive; seven to eight hours, so we stayed on major freeways. Made it in time for the duck march. Five ducks waddling down the red carpet into the elevator, were very cute. The place was jammed with oglers like us. There must have been a couple of hundred people. Tomorrow is another long drive to New Orleans, so no visit to Graceland...only dinner and bed!

10/27/15

We arrived in NOLA mid afternoon. Took Leah, Max and Camcam out to dinner in the neighborhood, came back to their home and collapsed!

10/28/15

Laundry day and did we need it! We're now all clean and sweet smelling! We went shopping with Leah to Whole Foods and Costco and then went over the levee to look at the Mississippi River. Probably not as exciting as it was in Tom Sawyer's day, but it's a mighty big hunk of water moving on down the way! There were barges and tugs going both ways. I was



**Max Unger , #60, Center
for the New Orleans Saints.**

hoping to see a paddle boat movin along, but no such luck! Max has turned into quite a good cook, specializing in grilling and barbecue...homemade sauces as well. So tonight, he slow-cooked a beef roast and shredded it. It was delicious! To bed in our clean nighties!

10/29/15

After breakfast, Ray and I walked to the

(See 'Saints' continued on page 8)

Valentine Memories

Three Roses

By Lynne Reynolds

Valentine's Day 1982

Growing up, I never received gifts for Valentine's Day, as my birthday is on February 11th. Since I received gifts for my birthday it was believed I did not need anything for Valentine's Day. So Valentine's Day didn't hold any expectations for me, even after I married.

Imagine my surprise, while at work, when on the first Valentine's Day after the birth of my son, Dennis, I received a delivery from the florist.

My husband, Stephen sent me three roses, a red one from him, a pink one from Kathleen and a yellow one from Dennis. It was only three roses but it was so special to me. I think of that delivery every Valentine's Day.



The Perfect Match

By Cindy Cutts

Valentine's Day—1968

I was 15 and a senior had invited me to our high school Valentine dance. It was a semi-formal, which meant a fancy new dress for me. My mom was a tailor, and she selected a white chiffon fabric from her stash of wedding gown supplies, and while she sketched a design, she sent me to the fabric store, to pick out an accent trim. I was thrilled to find an unusual narrow red satin ribbon with tiny red loops. Mom said it was "picot" ribbon and she trimmed the white chiffon with the red ribbon on the sleeves and the edge of the hem of my gown. It was the perfect valentine dress.

When the big night arrived, my date arrived carrying a small white box.

"Wow! You look great." He said grinning as he handed me the box. "My mom said you'd like this." He shrugged and tugged at his tie.

I opened the box, and the fragrance of carnations tickled my nose.

"Mom! Look!" I whispered excitedly. Three white carna-

tions, each tipped in red were nestled in the box. Woven between them, and then into a bow, was red satin ribbon, edged in loops.

"Did you tell him?" I asked my Mom, thinking she must have shown him a sample of the picot ribbon from my dress.

"No, didn't you?" Mom asked. I shook my head slowly from side to side.

I lifted the corsage out of the box and laid it next to the trim on the dress. It was exactly the same. We both looked at my date who was still grinning.

"Don't look at me," he said.

"My mom bought it. She told the florist it was for Valentine's Day."

It was the first of a lifetime of countless, unplanned perfect matches for my date and me. You see, I married him three years later.



Help Fight Dengue Fever



Build Your Own Mosquito Traps

When: **Saturdays 10:00 am to 2:00 pm**

Concurrent with Free Hot Shower and Hot Meal

Bring Empty 2 Liter coke bottles & we will help you build your Mosquito Trap. We will supply the Mosquito Bait and Instructions

Takes place at



**St. Jude's Episcopal Church
92-8606 Paradise Circle
Ocean View, HI 96737**

**The southeast Corner of Keaka
Pkwy and Paradise Circle**



Saints (continued from page 6)

trolley stop on St. Charles and rode down to Lee Circle where we got off and walked to the National World War II Museum. It's fairly extensive, very educational and presents a wonderful overview of the war through movies and exhibits. We didn't cover it all so will return to see the rest. Had lunch there and walked back to the trolley for the ride back to Leah and Max's. Ray then packed and when Max came home, he took Ray to the airport hotel for the night as he leaves for home at 5:00 tomorrow morning!

10/30/15

A dreary, rainy day. Leah, Cameron and I wandered down the street for lunch and otherwise took it easy. Keith's brother, Tom and wife and friends came to NOLA for this coming Sunday's game and came for dinner.

10/31/15

Another dreary day. Predictions are for rain in the afternoon and evening...not nice weather for trick or treating! Max comes home early the day before a game as the team is sequestered that night at a hotel. Before taking him to lockdown, we all went to the airport in the pouring rain, to pick up Cynda and Keith, who were late, as their plane was circling due to thunder and lightning at the airport. They arrived safely, we took Max to the hotel and came home to find that not one piece of Halloween candy had been taken from the bowl...! Unfortunately, that left it all for us!

11/1/15

GAME DAY! Not only is it All Saint's Day, but it is the 49th anniversary of the Saints and game day to boot!! Our stars must be



Memphis Peabody Hotel famous duck walk to the hotel fountains.

aligned. We got dressed in our Saint's gear and off we all went to the game. What a nail biter it was!! Max played a super game! We met him after the game where the team provides drinks and food in a lounge area that is very nice. We came home and Max ices down with his machine.

Here's the last of my ramblings...from here, I flew to Washington DC and watched the horrible game vs the Redskins on TV. I then flew home from Dulles, just before Thanksgiving. What a fabulous time we had. We lived 2 1/2 months of our lives through our grandson and enjoyed every minute of the experience!



In our prayers this month

For healing

Hannah Uribes and her daughter Joy,
Sharon, Kepi, Richard, JYM, Richard, Ricky, Maria
All who are suffering from cough because of the vog

For peace and comfort

The Uribes Families
Jerry W and family

For thanksgiving

The many blessings pouring down on our church family
For baby Conner Madden

For protection and safety

Law enforcement, firefighters, military personnel,
health care providers, teachers, and new mothers



Celebrating this month

February Birthdays

- 8 Marjorie Berry
- 8 Gary Johnson
- 11 Lynne Reynolds
- 13 Richard Burt





- February 6 Lemonade Party
- February 10 Ash Wednesday Service 5 pm
- February 12 Mardi Gras 6 pm
- February 28 Farewell Service for Fr. Jim Caldwell 9:30 am
- March 5 Lemonade Party
- March 6 First Sunday for Rev. Anne Scheible

Church Yard

(continued from page 3)

I don't know how many traps we actually helped build because most people who read the directions said "This is simple, I can build this at home." I printed 75 copies of the directions and they are all gone; so, hopefully everyone who took a copy of the directions built several traps.

Last week we learned that one member of our congregation was diagnosed with Dengue Fever. She told us she was at stage two which is when a rash breaks out. Stage two is while the disease is still contagious and while it can't be passed between people, it can be passed by a mosquito bite.

Kau Food Pantry: Across the Christmas and New Years' season the Pantry was especially active. In December they provided food for 118 families with a total of 303 people. That number is made up of 102 minors, 50 seniors, and 151 adults. To help round out the holiday spirit the USDA provided at least a pound of frozen hamburger meat and some canned chicken. They also had fresh fruit for everyone.

To help make the holiday season special, the Kau Food Pantry used their funds to purchase dry beans, canned veggies, and Costco rolls for the families. At the end of the day all of the food was given away and they didn't have to turn anyone away. The volunteers said it was a very good month.

From the St. Jude's Kitchen

Chicken Piccata ✓

The Piccata sauce is simple to make and delicious. It is usually served with veal or chicken cutlets. I usually make Chicken Piccata, but the sauce is equally good on veal, pork, or beef.

Ingredients:

meat	2-3		boneless skinless	Chicken Breasts – cut & pounded into cutlets
		1/2	cup	Panko (Japanese Bread Crumbs)
	1		tsp	Black Pepper
	1		tsp	Salt
	1		Tbsp.	grated Parmesan Cheese
sauté		1/2	Tbsp.	Butter
		1/2	Tbsp.	Olive Oil
sauce		1/4	cup	chopped Onions
		1/4	cup	Fresh Mushrooms (sliced thin)
		1/2	Tbsp.	All Purpose Flour
	1		Tbsp.	fresh Lemon Juice
		1/4	cup	Dry White Wine or Sherry
	2		Tbsp.	Capers (lightly crushed)
		1/4	tsp.	Salt, Pepper, and Cayenne – to taste
	1-2		sprigs	chopped Fresh Flat-leaf Parsley
		1/2	cup	pitted Black Olives (optional)



Prepare the meat by pounding into cutlets; dip into seasoned panko and sauté. After the cutlets are cooked, put them in a platter and cover with foil and keep warm.

Sauce: Add 1/2 Tbsp. seasoned flour and cook until you have a light roux (2-4 minutes). Add the onions and mushrooms - sauté until the onions are transparent. Deglaze the pan with the wine and lemon juice, loosening all of the browned bits stuck to the pan. Bring to a boil and cook until the sauce is thick (2-5 minutes).

Season the sauce with salt and pepper to taste, and then mix in the capers, olives, and parsley. Cook for 1-2 minutes more and serve over the chicken.

Plate the chicken breasts along with your side dishes, sauce, and serve immediately.

Variations: You can prepare this dish ahead of time, put the sauce over the chicken, and refrigerate. Reheat it just before serving - the sauce keeps it moist.

If you use Marsala Wine in the sauce you have “Chicken Marsala”.

If you add 1/2 cup of heavy cream to the sauce you have “Chicken Vino Bianco”.

Handy Tip

✓ The only thing difficult in this recipe is making the cutlets.

To make this easier, I sometimes buy a large package of fresh boneless chicken breasts. Make cutlets out of the entire package, freeze them on a cookie sheet, and then re-package into packages of 5-6 cutlets each.

News from the North

By Lynne Reynolds

Welcome to Anchorage, today's (1/18/16) temperature is 18 degrees, sunrise is at 9:52 a.m. and sunset is at 4:29 p.m. We gained four minutes of daylight from yesterday. We will continue to gain two to four minutes of daylight each day until June 21st, Summer Solstice. We will have 22 hours of daylight on June 21st. After the 21st we will start losing two to four minutes of daylight until December 21st which is Winter Solstice, when we will have five and a half hours of daylight. The good thing about all of this is that it is dark in the winter, when it is cold, and light in the summer, when it is warm (well Alaskan warm). I will need to get room darkening shades for my new house as it is hard to sleep when the sun is shining in your bedroom at 3:00 a.m. Even a retiree needs her beauty sleep!!



The house is coming along, but I have not moved in yet. What started as pulling up all the flooring and putting in laminate, has grown to replacing all the molding, painting all the doors and door frames, replacing lights and painting most of the place (only half of the ceiling, in the living room, which is vaulted and about 14', is painted). I thought when I left Hawaii I would never hold a paint brush again, boy was I wrong!!

I have an electrician coming to fix the three-way switches that are not wired right (where's Richard when you need him?); it took me forever to figure out how they work. My helper couldn't work four days last week as he also plows snow and of course it snowed so he had to go do that. The rooms that are finished really look nice. I have not been doing much lately but working on the house. I thought that I would be moved in by now, but everything seems to take longer than I thought it would and I am not moving as fast as I used to. Don't get me wrong - I really like this house and it just around the corner from my daughter, Kathleen (big selling feature), has a nice yard, view of the mountains and gets the morning sun.

My grandson's dog, Abby, pit bull/lab, has adopted me. She follows me *everywhere*, tries to sit in my lap. She's 65 lbs. of muscle! Abby crawls in bed with me and I do not try to push her out of the way. Whenever I leave the house she sits at the top of the stairs waiting for me. She is my own personal guard dog, and I must admit I really feel safe when I am home alone with her. I don't know what's going to happen when I move into my house. I guess Steven will have to bring her over for visits, but not sleepovers!!

I think of you all often and miss you all so much. It was a true blessing to be part of the St. Jude family, and that's what I really miss the most.

God's Blessings to you,
Much Love and Aloha,

Lynne



ISLAND FOOD REVIEWS BY K & A

Groovin' with the Grazing Girls



Umeke's.

This is a three store chain in the Kona area. The one we visited occupies the former site of the Kailua Candy store, now transformed into a fish market, bar and grill. The emphasis is, of course, on local seafood and traditional island dishes, but the menu is surprisingly varied and interesting. Chicken and beef in various incarnations occupy the menu too.

For our visit, I chose beef which came to me in grilled, tender, strips [Da Pipi \$14.00]. The seasoning was subtle so I could taste the beef. I enjoyed that.

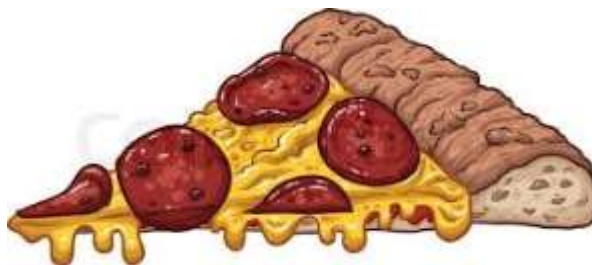
Anna chose their version of loco moco which they call "umoko" [around \$12.00]. The gravy was rich and flavorful, the meats [she chose the burger over Spam or Portuguese sausage] and rice were fine, but the most amazing thing about this and several other dishes, is the accompanying "tempura poached egg". It was exactly as advertised and we are clueless at this point as to how they do this without overcooking the yolk. Anna loved the flavor of the coating with the egg.

The restaurant has an open case where you can pick and chose poke and other types of fish if you want. Menu prices are from \$7 to \$35 and the usual "market price" on the fish of the day.

Table service, friendly, competent wait staff, full bar [good cocktails we might add] but this place is very noisy. Inside has a/c and outside seating available.

Not much for vegans and vegetarians but salad and rice can come without any meats or fish. Also the beef is not advertised as grass fed so if it matters, ask.

Umeke's, next to Amici's at Kuakini and Kaiwi. Open Tues-Sat 11a-9p. 808 238 0571. Credit cards accepted. *We liked it so go graze!* 🍷



Update on Pat's Pies.

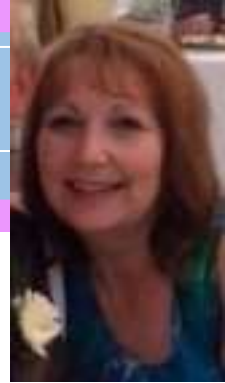
Due to the closure of the next door Oven & Butter, Pat's Pie's is now offering reasonably priced breakfasts.

They have also pared down their pizza selection and no longer include salad with the pizza order.

Salads may be purchased separately and they are still very good.

SOMETHING NICE FOR CORDELIA

BY CINDY CUTTS, EDITOR



This week I had a loud reminder of just how generously God blesses us, when we least expect it.

First, let me take to back to the Tuesday after Epiphany. Several of us were sitting around the table after Bible study, talking about taking down the Christmas decorations at church. Cordelia sighed, "I wish we had a really nice nativity set. It's so nice to bring it out piece by piece during Advent." Everyone

agreed that it would be a fine compliment to the other traditions we have at St. Jude's during Advent, but we all agreed that anything nice enough, would probably be very expensive.

That night I decided to search on-line to see if there were any Christmas clearance nativity sets available, hoping that Macy's or Amazon might have a killer deal going. I tried Nativity Sale, Nativity Clearance, Nativity Close Out. But nothing came up on my search. Nothing!

"Lord, help me find something nice for Cordelia, that we can afford," I said as I changed my Google Search Bar to "Nativity Set Big Island Hawaii." This search brought up three Craig's List posts. Two were from thrift shops, with small sets priced at \$100. The one that caught my eye was in Captain Cook and it was an elegant Thomas Kinkade set and the photos were amazing!

Each piece was unique and revealed an authentic and passionate presence. The faces of the characters were captivating, and each piece drew me deeper into the Christmas story. The price of course, was about 20 times more than we could afford, but I kept looking at those photos and marveling at the talent of one of my most favorite artists, Thomas Kinkade.

I have learned to ask God for "big stuff," because I know he has it to give.

Cindy Cutts

Craig's List offers an opportunity to email the seller, and so I did. I complimented him on the beautiful set,

telling him that St. Jude's had been looking for a new nativity set, and while we knew it was well worth his asking price, it was far beyond our budget. I also told him that if he needed to find a home for the set, we would be happy to store it for him and share it with our congregation at Christmas time.

I continued to search for low priced Nativity sets, but found nothing. I went to Sacramento for a week and while I was there, I checked every Christmas clearance section I could find for a nativity set, but found nothing. I finally let the idea rest.

Two days ago, I returned from my trip.

(See "Something nice" continued on page 17)



Take Your Valentine Out For Mardi Gras

Doors open at 5:30 pm and dinner served from ~6:00 until 8:00

Live music provided by **Last Fling Band**

Along with live music you get Dinner including Red Beans and Rice,
Jambalaya, Cornbread, Drink, and Bread Pudding

Tickets are available at the door for \$8 per person or \$15 for two.

The best way to pre-purchase your tickets is to come to our Sunday services which start at 9:30 am each Sunday, join us for an Aloha potluck social after the services, and buy your tickets while you are there.

You can also pre-purchase tickets from Thom White, Elaine Meier, or Cordelia Burt.

The event contact number is 808-939-7555 (leave a message)

The party takes place at →
The southeast Corner of Keaka Pkwy
and Paradise Circle

St. Jude's Episcopal Church
92-8606 Paradise Circle
Ocean View, HI 96737

Something Nice (continued from page 16)

I sat down to review email, to find a message from Eric, the seller of the Thomas Kinkade nativity set. "Your email could not have come at a more perfect time. I decided to donate the set and then I got your email. I think this is a sign."

Tears welled in my eyes and all I could think of was my prayer about, "Something nice for Cordelia that we could afford." This was way more than "nice" and the price (free) was definitely what we could afford. This was a divine gift from Eric and from God.

I wasn't surprised, God has been showering me with blessings my entire life. I have learned to ask God for "big stuff" because I know he has it to give. I regularly go boldly before God to ask for his blessings. But this blessing was by far more lavish and expensive than I had expected.

What was even more interesting, as this gift unfolded, was how blessed Eric and his friend Ricky seemed to be when they brought the set to the church. It was a whole pick up load of boxes, and as they brought them into the church, they were smiling and happy that we would use them and recognized how precious each piece was.

This answer to my prayer was humbling on many levels, because while it was for the church, I asked for it for Cordelia. She never asks for anything for herself! She asks for soup for Saturday or clean towels for the showers or help setting up for an event, but this was a rare time when she had asked for something that wasn't necessary, but that she would just enjoy having. It was a desire of my heart to find a nativity set for her. I made that desire known to God. The lesson here is that **while I was thinking clearance section, God was thinking art gallery.**

I opened a box from the set to take a picture for the front page of this newsletter. As I lifted the Styrofoam lid from the angel's box, I think I heard music. There is a holy innocence on the face of the angel that radiates divine glory. I think this gift is going to bless our whole congregation before the year is over. I can't wait for Christmas!

Blessings, Cindy

Delight thyself also in the LORD, and He shall give thee the desires of thine heart. Psalm 37:4

Ka'u Food Pantry Distribution

February 23, 2016

11 a.m. — 1 p.m.

St. Jude's Episcopal
Church

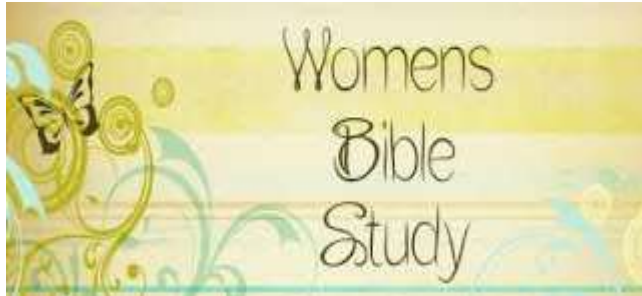


For more information
contact Karen

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.



Tuesdays at 10 a.m.

At Beverly Nelson's home



Fridays at 9:30 a.m.

McKinney Place



Lemonade Party

February 6th 9 a.m. to 11 a.m.

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

Talk Story at St. Jude's

A monthly news magazine published by St. Jude's Episcopal Church in Ocean View, Hawaii.

Previous editions available on our website at www.stjudeshawaii.org

Editor: Cindy Cutts

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Columnists: Don Hatch, Cynn timer Salley, Thom White
Lynne Reynolds, Cindy Cutts

Proofreaders: Beverly Nelson & Cordelia Burt

We welcome submissions!

Submission Guidelines: 500 words maximum. Uplifting, informational and reflective stories poems, recipes, memories. Submit as a Microsoft Word doc attachment, or as the text of your email.



For more guideline details visit our website.

Photos must be submitted as jpgs & emailed as attachments.

Please email only one photo per message.